

THE NATIONAL *Provisioner*

MARCH 2, 1957

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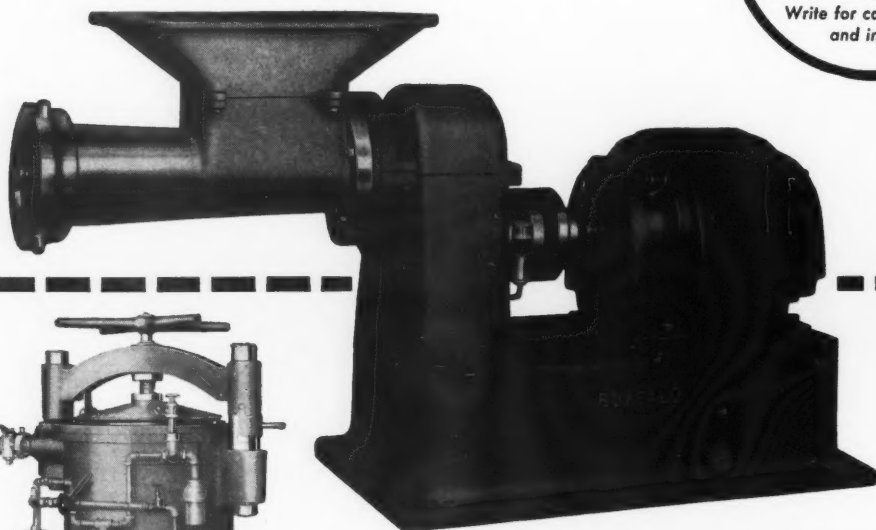
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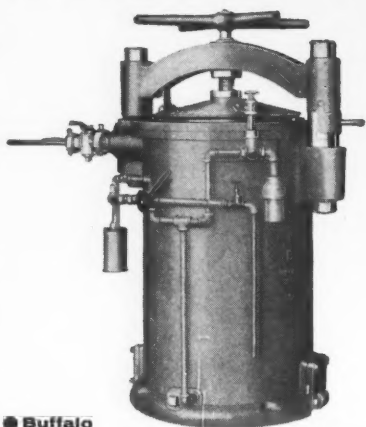
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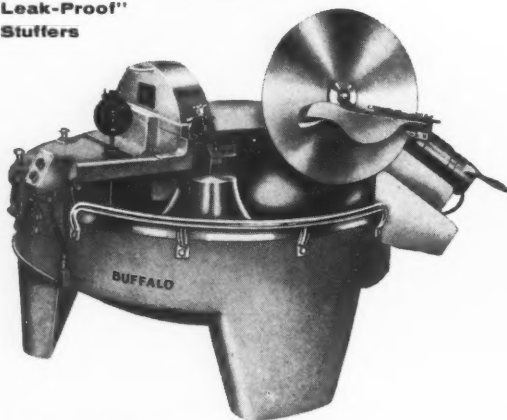


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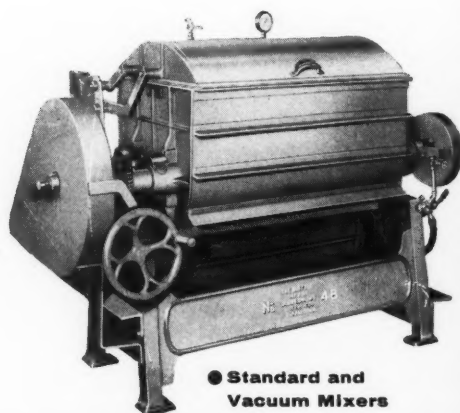
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THE NATIONAL Provisioner

VOLUME 136 MARCH 2, 1957 NUMBER 9

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EDITORIAL STAFF

EDWARD R. SWEM, Vice President and Editor
GREGORY PIETRASZEK, Technical Editor
BETTY STEVENS, Associate Editor
GUST HILL, Market Editor
ALICE ROPCHAN, Assistant Editor

ADVERTISING DEPARTMENT

15 W. Huron St., Chicago 10, Ill.
Telephone: WHitehall 4-3380

ROBERT J. CLARK, Advertising Manager
FRANK N. DAVIS CHARLES W. REYNOLDS
JOHN W. DUNNING

IRENE S. POLLACK, Production Manager
ROBERT T. WALKER and GARDINER L. WINKLE,
New York Representatives

527 Madison Avenue (22) Tel. ELdorado 5-8683
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Houston: 3217 Montrose Blvd., (6)

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LESTER I. NORTON, President
A. W. VOORHEES, Secretary

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News and Views

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By-Product Thinking

Some of the products of the meat packing industry—tallow and hides and, to a lesser degree, lard—have always been raw materials which other industries have processed into commodities and articles for industrial and consumer use. With his eye cocked on his major interests, the packer has given these by-products scant attention; he has "suffered" their presence, but has been glad to see them move out the door of his plant.

At the same time the packer badly needs the revenue that he derives from his by-products; every reduction in the recovery from these sources cuts into the already narrow margin under which he operates.

We believe that "by-product thinking" and the unwillingness "to bother" have obscured a change that has taken place outside the meat packing industry.

As manufacturers have refined their products, as consumers have come to demand more uniformity and higher quality in the articles they buy and as science has discovered alternatives and synthetics for almost everything under the sun, earlier concepts of raw material quality have changed. In most industries it would be impossible to turn out today's products with the raw materials available 50 years ago. Quality "sights" have been raised all along the line, from the mine or farm to the finished packaged article in the retail store.

While admitting that there seldom appears to be a discernible financial inducement to encourage the upgrading of by-products, perhaps we should look at it in another way: What happens to the meat packer if his return from this source dwindles to a pittance?

Does he want to continue to sell his by-products? If so, he should give their quality some attention.

Identical Bills to transfer regulatory authority over the meat packing industry from the USDA to the Federal Trade Commission were introduced in the House and Senate this week, focusing national attention on a sharp division within the industry. The action was taken despite the announcement last week by Secretary of Agriculture Ezra Taft Benson, that he had ordered a survey of "current activities and problems relating to the investigation and regulation under the Packers and Stockyards Act of trade practices in livestock buying and meat merchandising." The Secretary indicated that he was asking for this review in order to appraise the adequacy of the Department's resources and current policies in this field.

The bills that would vest jurisdiction over packers in the FTC were hailed by the Western States Meat Packers Association and criticized by the American Meat Institute. WSMAPA, which has been campaigning for such legislation, claims that the USDA has not exercised its authority and the transfer is necessary "to prevent monopolistic practices." Contending that "there is no monopoly in the meat packing industry, and the nature of the industry is such that monopoly is impossible," the Institute said: "Those who seek a transfer appear to wish exclusion of competition in what they conceive to be their territory."

Four members of Congress introduced the bills. S-1356 was introduced by Senator Joseph C. O'Mahoney (D-Wyo.) for himself and Senator Arthur V. Watkins (R-Utah), HR-5282 by Rep. Emanuel Celler (D-N.Y.), chairman of the House judiciary committee, and HR-5283 by Rep. Henry A. Dixon, who, like both Senator Watkins and Secretary Benson, is a Republican from Utah.

Secretary Benson, in his announcement last week, said that, because of limited funds, the Department has concentrated attention on those activities closest to the producers, "where the results would most certainly work to the direct and immediate benefit of producers." This policy, he said, "has paid substantial dividends and has had the support of producers generally." Additional funds are included in the current budget to provide for increased investigations in the trade practices field, the Secretary pointed out. He said Assistant Secretary Earl L. Butz will direct the departmental survey.

The Independent packer goal of adequate state meat inspection has been advanced by the legislatures of two states, while another has killed industry-backed bills setting up such a program and a fourth, which turned its back on one measure, will have an opportunity to reconsider. Both houses of the Oklahoma legislature have passed a bill appropriating \$100,000 a year for the next two years for the inspection of slaughterhouses. Legislation that would establish a new meat inspection service in Idaho was passed unanimously by that state's House of Representatives and sent to the Senate. In Montana, a bill to make meat inspection and grading mandatory in all counties of 10,000 or more population and a \$200,000 appropriation measure to support the program were killed. Prompt action by the Kansas Independent Meat Packers Association, after the first KIMPA-backed bill was turned down in Senate committee, has resulted in the introduction of new legislation in the House. The new measure (HB-331), introduced by Rep. John Bower (R-McLouth), provides for compulsory meat inspection at state expense. Under the Senate bill, the proposed state-supported program would have been voluntary. KIMPA's decision to go all-out in seeking statewide inspection followed telephonic conferences with each board member by secretary-treasurer Robert McLeod, McLeod Packing Co., Valley Falls, Kans.

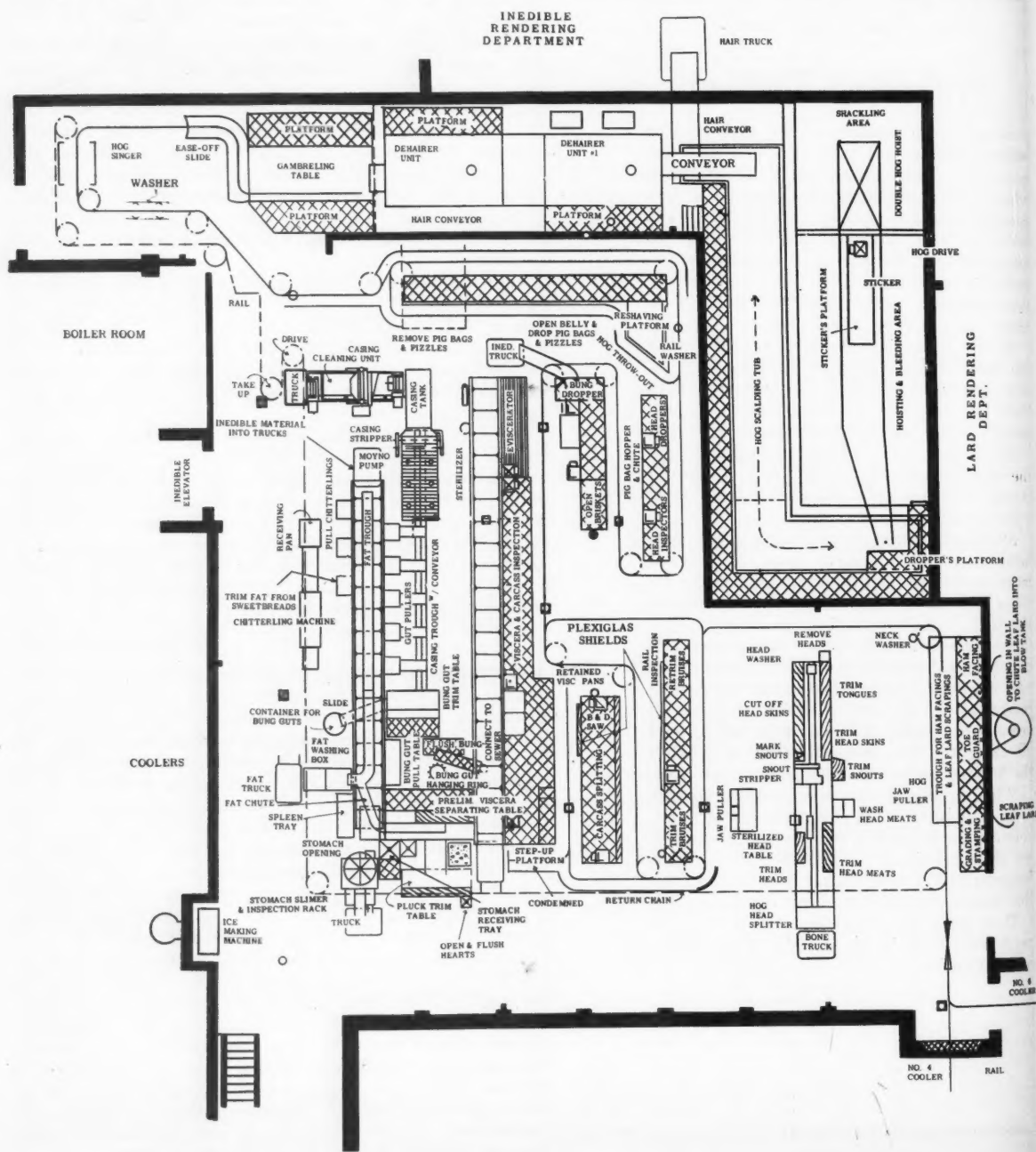
Engelhorn is Moving Forward Alone

COMPLETION of a new hog killing floor in which the slaughter rate has been increased to 15,000 to 19,000 head per week—probably the highest on the East Coast—is only one of the recent achieve-

ments of Fred Engelhorn, president of Engelhorn Packing Co. of Newark, and his staff.

Returning to direct the activities of the old family firm after World War II, Engelhorn set out to increase its

volume, broaden the field of its activities and modernize its operations. The volume of dressing and processing has been raised during the period from about 1,000 hogs per week to the level mentioned in the first



Several Roads

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paragraph. The firm has acquired a plant at Royaltown, Pa., where it carries on its beef operations; has taken over the Millar Bros. plant in Philadelphia, where sausage, canned meats and other processed items are turned out and has acquired subsidiary units in the Newark area for fabricating and boning.

Although past gains in slaughter volume have necessitated some enlargement in plant facilities "along the way," executive vice president William Lexier reports that the company is now in the middle of a three-year plan of modernization and expansion. Construction of the new hog killing floor was the major project for 1956, but during that year the company also added about 200 tons of primary refrigeration capacity and about 100 tons of cooler diffuser capacity; changed its power distribution system from secondary metering at 220 volts to primary metering at 4160 volts (with a saving in power cost), opened up its furnaces and installed induced draft to double the capacity of its steam boilers.

During 1957 the firm intends to enlarge and "straight-line" its inedible rendering department, employing conveyors and other mechanical equipment as much as possible; add cooler space and rearrange its pork cutting room to improve efficiency of product movement to other departments.

For 1958 the company has plans to use vacant property adjoining the packinghouse to build a power house, add curing space and a sausage department and enlarge smoking facilities. More hog pens will also be built.

Construction of the new hog killing floor was an interesting project inasmuch as it involved lowering the floor, expanding horizontally and installing new and much larger equipment in an existing department where operations were maintained except for a fortnight's shutdown. As a final step, over recent weekends thin ceramic tile with a mastic backing has been placed on the walls of the department. The photographs shown on this page indicate some problems encountered in building the killing floor.

Additional scalding capacity was provided by extending the existing



TWO TOP PHOTOS show killing floor under construction. Finished job is at bottom.

ARM
DOWN IN WALL
TO CHUTE LEAD INTO
BLOW TANK

SCRAPING
LEAD LARD

NO. 4
COOLER

WIL

2, 1957

tub around a corner and adding duckers. An Anco U-bar, two-way dehairer, 27 ft. long, was installed and furnished with a hog hair conveyor. After gambrelling, the hogs go through an automatic singer and washer, past the shavers and through another washer. Management of the firm is pleased with the performance of the dehairer and believes that it may be possible to simplify its singeing and shaving arrangements as a result.

With the chain bringing up 450 hogs per hour, efficient handling of the viscera is an important consideration. After the trip down the moving inspection table, there is a preliminary separation of the viscera and the stomachs and plucks are worked

RIGHT: At top is a view across viscera inspection table, while part of head workup section is shown below. **ACROSS BOTTOM OF PAGE:** Shavers find work easy on hogs coming from new dehairer. Spatter from splitting saw is deflected from other workmen and product by plexiglas shield in center photo. Leaf fat is tossed through killing floor wall into blow tank in edible rendering department as shown in lower right photo.

up at the end of the line. The balance of the viscera pass down a second moving table along which the bung guts, casings and chitterlings are pulled. The latter are cleaned in a machine next to the line and the casings go down a trough to the stripper, tank and thence into the cleaning unit.

The remaining inedible viscera are dumped from the pans at the end of the line into a Moyno pump which

[Continued on page 43]



First Aid for

Sewage Disposal Troubles

SEWAGE disposal problems including plugged drains, inadequate or messy catch basins, odor, and complaints of sanitary inspectors are being greatly lessened or entirely eliminated by a method which, while not new, has been made entirely practical for meat packing plants. Desirable features of the required equipment are the small amount of space required, unit construction, automatic operation and a minimum of maintenance.

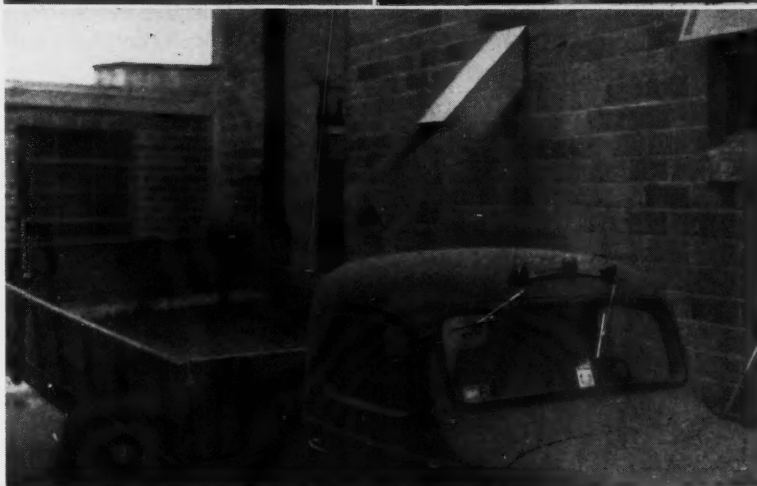
The method is an adaptation of the rotary screening units long familiar in steam power stations where large quantities of dirty water from rivers or lakes must be cleaned before use

THESE VIEWS of Spencer Packing Co. plant show, top photo, paunch cleaning area which is one of principal sections serviced by rotary sewage disposal screen. In background is raised viscera separation and paunch washing table. At left is tripe washing unit. Employee in center is removing weasands for trimming. Men at right are cleaning livers and lungs. Discharge end, left center photo, is inspected by plant superintendent Ed Boldahl. Bucket elevator, right center photo, raises separated material to second floor from where it is discharged down chute leading outside building. Waiting dump truck, bottom photo, is emptied at regular intervals to prevent accumulation of waste materials in plant area.

in steam condensers or other cooling equipment. In power station applications, the disposal of separated material is seldom critical, being usually raked off or dumped back into the stream below the point of use.

However, in efficient disposal of sewage in meat packing plants, necessary refinements consist of more durable and finer screens having a much higher degree of separation, self-cleaning and mechanical expulsion of separated material. Installations are engineered according to the requirements of individual plants.

A good example of single unit application is the rotary sewage disposal screen which has been giving continuous and satisfactory service for



the past four years at the model beef processing plant of the Spencer Packing Co., Spencer, Ia. Here, all paunch waste from a daily slaughter of 440 cattle and discharge from the floor drains of the dressing area and stockyards move by gravity flow through a revolving screen located in the basement of the plant's by-products department.

Separated solids are automatically ejected from the unit and conveyed by a vertical Link-Belt bucket elevator to a higher level chute leading outside the building. "The effluent going to the sewer is only colored

water," says Terry Schenck, chief engineer of the company. Solids leave the machine dry enough to be shoveled or forked and in a fresh condition free of objectionable odors.

Outside the plant, the separated material drops into a dump truck which is emptied by an independent contractor during recesses, at noon and after the day's work. The highly nitrogenous waste is transported directly to near-by farms where it is valued as fertilizer.

Construction of the disposal unit consists of an enclosed rotating drum, 5 ft. in diameter and 8 ft. long, made

up of 14 sections of stainless steel mesh. This 40 mesh type 304 screen is much smaller than the screens normally used in steam power stations and it produces an effluent which is acceptable to municipal disposal systems because all solid materials are reclaimed at the point of accrual. Assembly of the drum in small sections of mesh allows convenient replacement of any part that might accidentally be damaged. The weight of the complete unit is 8,500 lbs.

From inside the drum, an 8-in. screw conveyor extends horizontally 4 ft. beyond the unit proper to automatically discharge separated waste into the hopper of the bucket elevator. At each revolution of the drum, lift paddles rotate with the screen to pick up and deposit the separated solids in a perforated hopper of the screw conveyor. The action of the screw inside the perforated sheath forces out any remaining liquid.

The cylindrical screen is kept free from clogging and its maximum filtering qualities are maintained by continuous shower sprays spaced 3 in. apart on a 1½-in. header which extends the length of the drum. The orifice of the sprays is ⅜ in. to provide delivery of about 30 gpm. of water at 40 psi. Grease separation from fatty particles is prevented by holding liquid temperatures in the machine at a maximum of 100° F.

The drum turns four times a minute powered by a 3 hp. motor, connected by chain belts to the screw conveyor and to a long drive shaft running parallel to the screen. On either end of the long drive shaft are small pinions which engage large circular gears mounted around the outside of the drum. These gearheads are made in seven segments for easy replacement of any part. The adjoining bucket elevator is powered by a 5 hp. gear reduction motor.

Regarding maintenance, engineer Schenck says that the only service required has been the take-up of the drive chains due to natural wear on the links. Greasing of moving parts is done by employees of the by-products department using Lubriplate No. 630AA, a product of the Fiske Brothers Refining Co., Newark, N. J. This waterproof, all-purpose grease is highly recommended by Schenck for general use in packing plants.

Another recent installation of rotary sewage disposal screens is at the Kenton Packing Co., Portland, Ore., where two units are placed to operate in series. By this means, the strict requirements of a new state pollution statute are being met satisfactorily.

At the Kenton plant, washings from



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the killing floor and other parts of the building are first drained into a 4-ft.-long rotating drum having a 12 mesh screen. In this unit, the larger pieces of fatty or protein-bearing materials are removed and the partially separated sewage passed on to a second 6-ft.-long unit where a 20 mesh screen retains the finer particles. The drums of both machines are 5 ft. in diameter.

Solid materials from the first screen are discharged into a concrete hopper from which they are barreled and transported to rendering tanks for processing into animal feeds. From the second screen, the solids are moved up an inclined screw conveyor and deposited into dump trucks outside the plant. This recovered material is sold to independent contractors as a fertilizer.

The grease yield is said to be 150 lbs. a day more than the amount previously obtained by the use of catch basins and the separated solids have an improved color and texture. Tests conducted by state sanitary inspectors have given the effluent a "clean bill of health."

The manufacturer of the sewage disposal screens described is the Green Bay Foundry and Machine Works, Green Bay, Wis., which recommends, below, the sizes for the meat and tanning industries:

Length of Screen	Diameter	Cattle per day	Hogs or calves per day	Effluent gpm.
4 ft.	39 in.	50	200	75
6 ft.	5 ft.	250	1000	125
8 ft.	5 ft.	450	1800	300
10 ft.	5 ft.	800	3200	400

The capacities shown are based on the use of a 20 mesh screen and an 8 hour day. Varying conditions of waste matter as well as employment of mesh of another size obviously will change these figures slightly.

More Research Urged For Refrigerated, Frozen Foods

A research program aimed at helping to provide consumers with the best possible frozen and cold storage products was urged by the USDA's refrigerated and frozen products research advisory committee at the group's recent annual meeting in Washington, D. C.

Among areas in which the committee urged the USDA to initiate new or expanded research are: objective measurement of quality, time-temperature tolerance, packaging requirements, shrinkage or spoilage factors, and development of new meat products, including new cured meat products.

Paul B. Christensen, manager of North East Cold Storage Corp., Port-

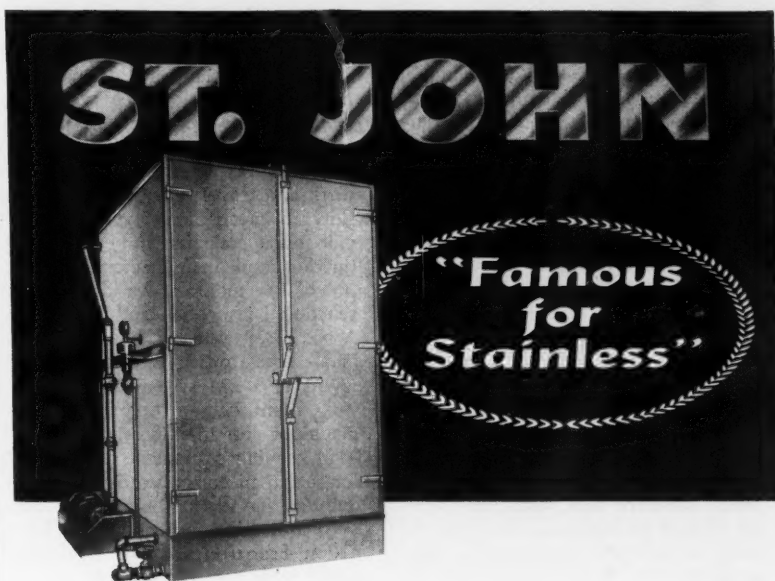
land, Me., was re-elected chairman of the committee. H. C. Diel, director of the Refrigeration Research Foundation, Colorado Springs, Colo., was renamed vice chairman.

Meat Inspection Granted

The Meat Inspection Branch has announced the granting of federal meat inspection to the following firms: Glover Packing Co. of Amarillo, 100 Grand st., Amarillo, Tex.; Massachusetts Packing Co., Inc., 133 Newmarket square, Roxbury, Boston 18,

Mass.; Omaha Dressed Beef Co., 4640 S. 31st., Omaha 7, Neb., and St. Cloud Meat Packing Co., 14th st. and Third ave., S., St. Cloud, Minn.

Also Dawson Meat Co., Inc., 370 12th st., San Francisco 3, Calif.; Paramount Meat Processors, Inc., 610 Bergen ave., Bronx, New York 55, N. Y., and subsidiary, Albro Packing Co., Inc.; Carel Corp., 18 N. Virginia ave., Penns Grove, N. J.; Colonial Corned Beef Co., 137 South Water Market, Chicago 8, Ill., and Dee's Hitching Post Chili, 8129 Broadway, Lemon Grove, California.



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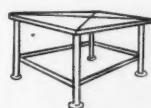
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Efficient PM is Based on Preplanning

The importance of a plan or system in work loads, corrosion prevention, industrial and electrical distribution equipment care and lubrication utilization took precedence at the eighth plant maintenance and engineering conference held recently at Cleveland. Information pertinent to the meat packing, sausage manufacturing and rendering industries on how to accomplish these objectives has been edited for presentation to NP readers.

WORK preplanning increases the efficiency of maintenance crews and by careful scheduling insures completion of about 80 per cent of the maintenance jobs on time. William C. Walling, plant engineering, Western Electric Co., Inc., Winston-Salem, N. C., also said that maintenance costs are about 5 per cent of the sales dollar and are likely to rise with technological advances in mechanical handling, packaging and instrumentation. Therefore, he said, it is essential that management plan carefully its maintenance program.

When incentives are employed in paying production workers, they also should be extended to the maintenance group. Any standard method for measuring work, such as time study, standard data, statistical analysis of past performance, etc., can be used to evaluate maintenance time requirements. Work assignment for

each maintenance man should be made a day in advance. Walling said.

Whether a plant should have a central or area maintenance system depends on the operation. In organizing work under either system, effort should be directed to reduce paper work and travel time, promote versatility in mechanical skills, and provide close cooperation between production and maintenance. Effective preventive maintenance depends on scheduled inspection and lubrication. A good PM system can forestall most major breakdowns. Essential requirements of a PM system are:

- 1) numbering all equipment and machinery for identification;
- 2) keeping equipment record cards for each piece of equipment with date of installation, hp., costs, etc.;
- 3) indicating inspection and lubrication frequencies for equipment along with repair costs, etc.;

4) setting up clearly defined and scheduled routine oiling and inspection routes;

5) analyzing repair costs at specific intervals to determine (a) if oiling and inspection schedules are correct, (b) if a major job replacement is required;

6) keeping a running record of the repair history and costs of major pieces of equipment. Only with accurate repair costs can repetitive maintenance jobs be identified and reduced through redesign or unit replacement.

Accurate time costs should be kept although this should not be assigned to maintenance personnel.

Work standards should be used to schedule the maintenance load, to provide a guide for staffing and to measure the various skills.

An adequate stock of spare parts must be kept to keep machinery and



personnel functional. The following are some good criteria for successful storekeeping: 1) keep the storeroom locked; 2) review usage periodically and establish reorder points and replacement quantities; 3) provide personnel to service machines with minimum delay; 4) separate and identify material purchased for special jobs; 5) maintain accurate and current parts records; 6) have separate bins for each item; 7) locate fast moving items near issue window; 8) do not complicate paper work of low cost items, and 9) authority to designate supply needs should be with the plant engineer or maintenance superintendent.

Downtime should be logged carefully and extended to the department affected by the specific machine.

Responsibility for and control of maintenance should be separate from production so management is fully informed.

Corrosion problems resulting from use of sulfurous acids, hydrochloric acid, lactic acid, salt, etc., can be minimized by utilizing stainless steel equipment of the 316 type, said Charles H. Pelton, chief chemical engineer, Clinton Corn Processing Co., Clinton, Ia. The additional cost of this equipment is justified by its longer life. Plant experience, he added, has shown that greater corrosion resistance is attained at weld areas with use of extra-low, carbon-grade type 316 stainless. Pelton reported that Clinton is experimenting with a baked-on phenolic lining which shows promise of a 10-year life service.

With the greater use of industrial in-plant trucks, their proper maintenance is essential, said John Bayuk, plant engineer, Avco Manufacturing Corp., Stratford, Conn. His firm has a motive-power crew servicing the following vehicles: 41 gas fork trucks, 3 electric fork trucks, 34 electric walkie trucks, 23 gas platform runabouts, 73 hand lift trucks, 12 rubbish trailers, 87 chip carts, 22 over-the-road-vehicles and 41 miscellaneous gas driven machines and pumps. The crew consists of a foreman, four mechanics who check and repair motors, three mechanics who assist and wash, change tires, etc., and one automotive electrician who takes care of the industrial trucks and the ignition and lighting systems on the balance of the equipment.

The automotive maintenance shop is equipped with specialized equipment including a pressure lube system; engine analyzer; spark plug service unit; voltage regulator analyzer; drill press; grinder; engine lathe; valve re-facing machine and hydraulic brake bleeder.

All vehicles are subject to a month-



OVERFLOW ATTENDANCE was frequent sight at the exhibits which covered large area.

ly and six-month lubrication and inspection. The six-month check-off list is shown below.

1. Ignition switch, starter switch, starter.
2. Instruments: Oil pressure, ammeter, voltmeter, speedometer, fuel, temperature, tachometer, air pressure, viscometer.
3. Clutch—Gears: Free play, drag, noise; chatter, grab, slip, declutching, shifting.
4. Leaks: Engine, oil, fuel, coolant, exhaust system, crankcase.
5. Gas engine tune-up, see appropriate technical publication. Replace spark plugs, points, and condenser.
6. Generator, regulator: Output, clean and adjust.
7. Cooling system: Radiator, cap hoses, pump, drive belts, leaks.
8. Antifreeze. Protected to . . . degrees.
9. Belts, pulleys, fan: Alignment, tension, wear.
10. Suspension and frame: Springs, torque arms, shock absorbers.
11. Transmission, transfer case, propeller shaft, universal, differential mountings, leaks, end play, vents.
12. Brakes, wheels, wheel bearings, hoses, linkage, fluid, lines, vents, air tanks, side pull, grab, cylinders, hubs, drums, operation.
13. Handbrake: Release, hold, travel, etc.
14. Steering, alignment, linkage, king pins, bushings, caster, balance, and so forth.
15. Body: Mounting, controls, damage, paint, condition.
16. Safety and signal devices: Horn, mirrors, wipers, lights, switches, reflectors.
17. Carriage, lift chains, mast assembly.
18. Control mechanism: Lift and tilt levers.
19. Lift and tilt cylinders, pipes, hoses, hydraulic pump: Leaks.

20. Computator, controller, accelerating resistor, safety and limit switches.

21. Brushes and brush holders, contactor.

22. Power take-off, gear cases.

23. Hoisting and topping winches, sluing mechanism, controls, and cables, booms.

24. Hoist slip clutch and safety clutch.

25. Lubricate, vehicle and mounted equipment, oil changed at . . . miles or hours.

26. Tires: Gate pressure, cuts, bruises, abnormal wear, rotate.

Depending on service, gas units are given a major overhaul once in three to five years.

Lubrication reduces the rate of wear and keeps machine running smoothly, said J. R. Hicks, headquarters staff engineer, Socony Mobil Oil Co., Inc. Correct lubrication programs can save 10 to 25 per cent of the machine maintenance costs. He cited these case histories: 1) the automobile assembly plant where a correctly lubricated conveyor increased product put-through by 13 bodies, saving an estimated \$1,300 per hour; 2) a heavy equipment plant where maintenance costs were shaved 26 per cent by proper lubrication, saving \$63,000 yearly; 3) a chemical processing plant, with 3,000 pieces of equipment, that reduced lubrication cost by 20 per cent through improved scheduling and methods.

In three cases studies conducted, established lubrication costs were 6.7; 5.2; and 10.6 per cent of machine maintenance costs. The cost of applying lubrication to machinery was 200, 100 and 175 per cent of the lubrication cost. Cheap lubrications are poor economy as they are just as expensive to apply and generally do not give a good protection. Lubrication purchases, etc., should be the re-

New '57 Fords

More modern in more ways.

to cut your costs!

New F-500 has higher horsepower and more rugged chassis construction. Chassis improvements include new 13,000-lb. rear axle, standard with V-8's.



New Tilt Cab line offers six series ranging to 60,000-lb. GCW, up to 212 horsepower.

Boldly modern! That's the *big* news in Ford trucks for '57. Modern styling outside—modern engineering through and through. They're the most *efficient* trucks Ford has ever built—engineered to cut your costs.

Look at Ford's new line of Tilt Cabs . . . the lowest-priced* in America. See the sales leaders of the medium-duty field with the widest range of proven Short Stroke engines. And Ford's new pickup with its smart-looking Styleside body gives you the biggest loadspace in the half-ton field—*standard at no extra cost!*

*Based on a comparison of factory-suggested list prices

Under the hood of a '57 Ford, you'll find important new advances in power. Engine breathing is freer, more efficient. And every engine—V-8 or Six—offers the cost-cutting benefits of Ford's modern Short Stroke design.

Deep down it's a rugged truck, too! There's new toughness everywhere—in stronger frames, in sturdier axles, in higher-capacity springs.

One look at these completely new, boldly modern Ford trucks for '57 will make you want to see just what they can do. Get in touch with your Ford Dealer now!

FORD TRUCKS COST LESS

... LESS TO OWN ... LESS TO RUN ... LAST LONGER, TOO!



ONLY FORD GIVES YOU ALL THESE DEEP-DOWN MODERN FEATURES:

NEW Driverized cabs—stronger, roomier, smarter! New wider full-wrap windshield. New inboard cab step, new Hi-Dri ventilation, new easy-to-read instruments.

NEW Heavy Duty V-8's now have 4-barrel carburetion standard. Fresh-air intake with new thermostatic control available on 302 and 332 V-8 engines.

NEW hydraulic clutch, standard on all models from pickups to tandems. Easier to operate—works like hydraulic brakes. Foot pedals are modern suspended type.

NEW riding comfort! New chassis suspension and roomy cabs with increased visibility combine to greatly improve truck riding and handling ease.

NEW power advances! Higher horsepower, increased compression ratios, freer breathing. New Super-Filter air cleaner. New advancements from camshafts to carburetors!

NEW chassis strength! New frames, up to 13% stronger. New sturdier axles! New easier riding, higher capacity springs.

sponsibility of one man, if possible, Hicks told the group.

Two common causes of waste are failure to keep the oil clean and leakage of hydraulic fluids, Hicks continued. As much as 70 per cent of hydraulic machine maintenance stems from the poor condition of the fluid or the use of improper fluid, the Secony engineer claimed.

Since transformers are inherently trouble free, it is assumed they require no maintenance and consequently they are completely forgotten, stated H. E. Heddesheimer, consultant, electrical engineering, General Electric Co., Schenectady, N. Y. However, they do require scheduled maintenance. The load, voltage, temperature and coolant level of substation and load-center transformers should be checked and recorded monthly. Dry-type transformers should not be permitted to get wet. They should be located at least a foot from the wall to assure free circulation around and through the transformer. Once a year they should be internally inspected for dust or dirt accumulation, loose connections, discoloration due to overheating and corrosion. The windings should be cleaned by a vacuum hose or compressed air no higher than 20-25 psi.

Solvents should not be used as they may weaken the insulation.

In liquid-cooled transformers, the condition of the coolant, the bolts and connections should be checked. If the unit is water cooled it should be checked for scale which will cause the transformer to operate at higher than normal temperature and consequently shorten its life.

In testing oil-type coolants, the sample drawn from the transformer should be as warm as the ambient air to prevent condensation. The container should be rinsed several times with the coolant. The sample, in a tightly-capped container, should be taken to the test laboratory or power company for a dielectric test. If the oil is broken down by 22 KV or less or the Pyranol by 25 KV or less, the remaining coolant in the transformer should be run through a filter press to remove moisture and other contaminants. The oil should be circulated through the filter until the test is 25 KV or higher for the oil and 30 KV or higher for the Pyranol, Heddesheimer explained.

Protective relays should be cleaned of accumulated dirt and broken glass, missing covers replaced and inspected for functioning at least once a year. They should be operated annu-

ally to see if their parts move freely and trip the circuit breaker, etc. If the silver contacts need cleaning a silver burnishing tool should be used and not a file or knife. Abrasive cloth might leave non-conducting particles which will prevent the contacts from closing. A relay requires no lubrication and if any of the movements are sluggish, the cause is usually from a cracked jewel bearing.

While good capacitors can operate at an over-voltage of 10 per cent, higher voltage will cause overheating which shortens the life of the capacitor and blows fuses. While over-voltage is one cause of overheating, another is poor ventilation which can be corrected by a number of ways, including forced ventilation. Temperatures in excess of 132° F. will cause deterioration of the dielectric. Fuses in the capacitor should be checked at least once every six months.

Heddesheimer said that cables should be examined by taking megohmmeter readings, for deterioration of insulation. Some of these maintenance procedures might require the assistance of the local power company. However, with the growing emphasis on electrical energy, a yearly check on the power distribution system is money well spent, he said.



ENTERPRISE SLICER

For Luncheon Meats, Cheese, Fresh Frozen Products, Chipped Beef

POSITIVELY

SLICES—

- Rapidly, cleanly
- To your exact thickness—down to the very last of the loaf

COUNTS—

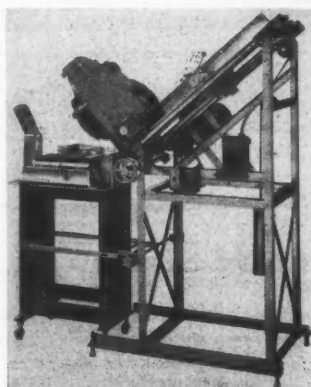
- Most accurately—3 to 12 slices per stack as desired

STACKS—

- Neatly, evenly—for free flow to packaging

WEIGHS—

- Right "on the button"—ready for bagging



(Model 46 also BAGS your product)

EMPHATICALLY

SLICES COSTS, TOO

- Easy-to-learn ONE-PERSON operation. Saves LABOR, OVERHEAD
- All operations at ONE STATION. Saves SPACE
- Free-falling slices means LESS SCRAP, LESS WASTE
- No straightening of stacks is necessary. Saves TIME
- All cleaning simple. Soiled parts easy to reach. MORE TIME SAVED
- Built to assure you of long, trouble-free service. PE Slicers are rugged, so you'll have LESS MAINTENANCE COST

NO WONDER MAJOR PACKERS AND PROCESSORS ARE USING
The PE Slicer

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PACKAGE ENTERPRISES, Inc.

1255 Shafter Ave.

SAN FRANCISCO 24, CALIFORNIA



SENIOR STUDENT, Ronald Bettley (right), demonstrates loin breakdown to fellow classmates.

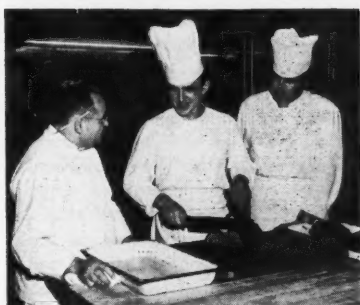
Detroit School Trains Future Chefs

Some leaders in the meat purveying industry have expressed concern over the diminishing cooking skills in American hotels, clubs and restaurants. Paul Spittler, past president, National Association of Hotel & Restaurant Meat Purveyors Association, often has voiced his concern about this drift away from professional cookery skills. To combat this movement, the association has established two annual scholarships which are given to college students studying hotel management with emphasis on food preparation.

What can be done at the local level is best exemplified in Detroit where the board of education has authorized a four-year course in institutional food preparation. John R. Virgin, president of Metropolitan Meat Supply Co., Detroit, and of the local purveyor association, says this is one of the most positive things that has been done for the meat purveying industry.

The program, directed by Herman A. Breithaupt, who was the original advocate for the curriculum and a former head chef at some of the leading hotels, is in its 17th year.

Conducted at the Cadsey High School, the program is a four-year course in which the whole phase of food preparation is taught. The program is conducted on an apprenticeship basis and the parents, as well as the prospective student, are interviewed before he is enrolled. Currently there are 150 students in the class. The students manage the cafe-



H. A. BREITHAUPT watches students John Zylka and Louis Sytula slice roast of beef.

teria-dining room of the school, which caters to seniors and faculty.

The program, in which the students do all the baking and cooking with regular institutional cooking equipment for 250 to 300 meals per day, is self supporting in terms of foods used. The group has cooked for special events, including a recent 1,500 person banquet held by General Motors to celebrate its 50,000,000th car. Some of the students are holding part-time cooking jobs in city clubs and hotels. One famed club kitchen, Bill Yeaman's, is staffed entirely by school graduates, according to Breithaupt.

The students are trained progressively in the art of cookery and allowed to specialize in their senior year in the subject of their choice, such as meat cutting, bakery, cheffery, dining room management, etc. Subjects include meat buying and cutting and food theory along with menu planning and meal balancing.

Des Moines Packing Co. Starts 12-Month Sales Plan

An intensive 12-month sales plan promoting the firm's Bar-Bee brand products, is now under way, J. F. Jansen, sales and promotion manager of the Des Moines Packing Co., Des Moines, Iowa, announced recently.

Advertising intensified in newspapers and radio is being supplemented by special television features and elaborate store demonstrations. The program shows promise of pushing sales beyond any previous peak.

In sponsoring a nationally televised show concerning the adventures of Kit Carson, the company receives four one-minute live broadcasts during each half hour program. The well-planned advertising pitches are set against varying backgrounds representative of ranch, corral and camping scenes. Sales talks, by a local personage dressed in western costume, review Bar-Bee products and give hints on preparation and serving.

Prominent at the point of meat purchase is the figure of the Bar-Bee Kid, an active participant in the promotion plan. A persuasive chant advises sportsmen not to be disappointed if they fail to bring home fish or game; that purchased meat products are better, do not require cleaning and are of high quality.

Impressive store demonstrations organized by Jansen include a tie-in with four other concerns, each promoting a different kind of product and



J. F. JANSEN gives the Bar-Bee Kid some last minute coaching on sales pitch.



Win National Design Awards

Packages of a meat packer, a processor and a shortening manufacturer won certificates of merit in the third American package design competition of the Package Designers Council, New York City.



Wilbur Johnson, creative director of Baker/Johnson & Dickinson, Milwaukee, won the award for new line (right, above) of Weiland Packing Co., Phoenixville, Pa. Marathon Corp. and Hartford City Paper Co. supply the packages. Robert Sidney Dickens, Inc., Chicago, was a winner in the coordinated design category for the packages (below) of Peter Eckrich & Sons, Fort Wayne, Ind. Suppliers are Visking Co., Didier Printing Co. and Milprint, Inc.

Donald Deskey Associates, New York City, won a certificate in the food category for Procter & Gamble's Fluffo package (left), which becomes a label-free canister when empty.



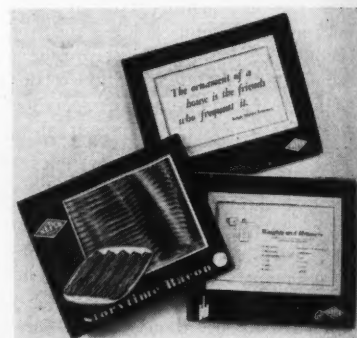
efforts are merged to provide an attraction difficult for prospective customers to resist. In a gala carnival atmosphere of banners, streamers balloons and colorful advertising, live clowns and western characters mingle. Such donated hand-outs as cotton candy, wieners on buns, milk, soft drinks and cigarettes are free.

Possibly this kind of store demonstration is a forerunner of future trends. It is economical, hard hitting and attractive.

New Bacon Boards Should Please Mom and Kids, Too

A new bacon packaging idea, originated by Bertram C. Tackeff, vice president of New England Provision Co., Boston, was launched recently when Nepco's "Storytime" bacon was introduced in the New England area.

The package, printed in bright yellow, red, white and black, consists of a cellophane window treatment on the front of the board, with a variety of popular quotations, nursery rhymes and household tables on the



FRONT AND two different backs of new Nepco bacon boards are shown above.

back. Because the bacon boards will be specially waxed, consumers can save them as wall decorations for children's rooms and playrooms, or as useful kitchen reference charts.

The first run of these bacon boards to be released will display the following on the reverse side: five nursery rhymes, a 1957 calendar, a calorie chart, a roasting temperature schedule and six familiar quotations.

The name "Storytime" has been registered and copyrighted by Nepco. The packages will be syndicated outside New England by Milprint, Inc.

Essex Packers to Exhibit

Essex Packers Ltd., Hamilton, Ont., will be one of the exhibitors at the Chicagoland Fair, to be held at Navy Pier, Chicago, June 28 to July 14.



ALL 34 RESIDENTS of Hickory Hill, Mo., arrive in St. Louis by chartered bus (above) for attention-getting tour. "Breakfast race" at right also helped focus attention on new sausage product and its zip-open package.

Whole Town Helps Launch 'Namesake' Sausage Patties



A UNIQUE promotion campaign that began by bringing an entire town to St. Louis for a day launched the introduction of the new Hickory Hill pork sausage patties of Independent Packing Co., St. Louis, to the local market.

All 34 residents of the Ozark community of Hickory Hill, Mo., were guests of the company for a whirlwind tour of St. Louis, which put Hickory Hill in the news at the same time the new product was being introduced to consumers in stores and supermarkets throughout the area. Independent is a division of Swift & Company, Chicago.

The new sausage, in preformed patties is packaged in a zip-open cylindrical container with aluminum foil inner lining. Sales features of the new package, as well as the product quality and flavor, were given impact by a hard-hitting publicity and promotion campaign combined with a "block buster" type of advertising program.

The Hickory Hill residents' visit

was the opening event of the campaign. S. M. Weir, president of the company, presented a range to the town to be used in the Hickory Hill community center building. The Hickory Hill residents, in turn, presented to Weir a hand-made chair of hickory wood, and other products typical of their home locale.

Another special event was a "breakfast race," stressing the "no fuss, no muss" features of the new package. Members of the Women's Advertising Club of St. Louis and their husbands participated. Three advertising women prepared breakfasts of orange juice, toast, coffee, eggs and the pork sausage patties, while their husbands, minus coats and ties, read the morning newspaper at the table.

When the breakfast was served, the men ate, put on ties, coats and hats, kissed their wives, and "headed for the office." The winning couple was clocked at 16 minutes, from the time the package was zipped open until the husband was out the door.

The food manufacturer's "race for the breakfast table market" was discussed for the advertising women by Weir and George W. Bamberger, vice president of Gardner Advertising Co., St. Louis, agency for the packing company.

Packages of the new sausage also were given to members of a television show audience for a week.

Concurrent with the promotion campaign, an intensive advertising program was launched around the theme "Just Out—Just Wonderful. . . New Hickory Hill Pork Sausage Patties." Radio, television, newspapers, billboards and in-store displays were used. In a cross-couponing program, purchasers of Hickory Hill sliced bacon found tucked in the package coupons worth 15c on the purchase of a package of the new sausage.

Company officials described initial distribution of the product in the St. Louis market as "phenomenal" and reported that "sales, including reorders, are very satisfactory."

"IN SPICES, TOO, THE BEST IS THE CHEAPEST"

SALTPETER
SODIUM NITRITE
SODIUM NITRATE
GARLIC & ONION PRODUCTS

BUTCHERS MILLS BRAND
SPICES

TWINE
TIN PANS
PAPER PANS
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IMPORTERS

J. K. LAUDENSLAGER, INC.

GRINDERS

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WRITE OR CALL US DIRECT—SAMPLES ON REQUEST

To help sell the foods you package in Canco containers...

...Canco sponsors NBC NEWS on TV during 1957



— broadening the famous “oval” campaign to consumers!

This year, news-conscious America is seeing Canco's oval trade-mark on television—and learning why it symbolizes packaging leadership . . . how it helps everyone to “live better, more conveniently, for less money.”

To tell its message, Canco has chosen NBC NEWS on TV, featuring Chet Huntley and David Brinkley. It is TV's *highest-rated* news show, carried by 89 stations with a potential audience of 35 million TV homes!

To get the full benefit of this powerful and dramatic campaign, make certain *your* containers carry the Canco oval—the trade-mark recognized by more and more consumers as their guide to quality containers.



Tune in the next Canco NBC-TV NEWS Show—March 11, and alternate Mondays thereafter. See your local newspaper for time and channel.

AMERICAN CAN COMPANY New York • Chicago • San Francisco

The Meat Trail...



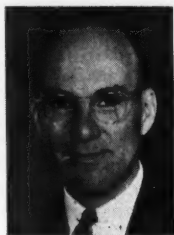
NEW 12,000-SQ.-FT. plant of Frozen Meat Packers, Inc., at 845 Northwest 71st st., Miami, Fla., was designed for the manufacture of portion controlled meat products, and can produce up to 30,000 lbs. of finished product per eight-hour working day. The building has 12-ft. ceiling height, is fluorescent lighted, contains its own blast freezer and has air-conditioned office space. Cost of the building and equipment was approximately \$200,000, according to Robert W. Eckis, company president. Plant is immediately adjacent to Florida Quick Freeze and Cold Storage Co., which is a public cold storage warehouse. "We, therefore, have available to us at all times maximum storage facilities to enable us to carry an inventory that will assure no delay in servicing our customers," Eckis said. Frozen Meat Packers also operates four International tractors with Great Dane trailers, refrigerated by Thermo King units, for prompt delivery to customers of the company's Don's Prize frozen meat products.

Oscar Mayer to Build Branch In San Leandro, Calif.

Oscar Mayer & Co., Madison, Wis., has acquired 7½ acres of land in San Leandro, Calif., south of San Francisco, where a branch distribution and refrigerated storage facility will be constructed, the company announced this week.

Acquisition of the land is in accordance with the company's policy of securing adequate space for its long-range growth and development, according to OSCAR G. MAYER, JR., president. Mayer said that the company's plans call for the construction of a modern building to accommodate its various lines of processed meats which are distributed to San Francisco Bay area trade outlets and to those of surrounding territories.

He estimated that the company would invest approximately \$325,000 in its new building, equipment and truck loading docks. Oscar Mayer has slaughtering facilities in Madison and Davenport, Iowa, and processing plants in four other cities.



O. MAYER, JR.

PLANTS

Purchase of U. & S. Beef & Provision Corp., 1619 East st., Pittsfield, Mass., has been announced by JOHN W. WOHRLE, president and treasurer of Wohrle's, Inc., which operates a sausage manufacturing plant and retail outlet at 159 Seymour st., Pittsfield. Wohrle said he plans an 80 x 30-ft. addition to the East st. plant, and the Seymour st. manufacturing operation will be transferred to the newly-acquired facility. The retail outlet will be continued at the present site. EDMUND W. UHLIG, who was president and general manager of U. & S. Beef, will continue with the firm at least temporarily, the new owner announced.

Merion Provision Co., 455 Westchester ave., Bronx, New York, has been sold to ARTHUR BLUMHOF of New York City, who is continuing to use the Merion Provision name.

A large crowd of visitors, estimated as high as 10,000, attended the open house showing of the new 28,000-sq.-ft. addition to the plant of The Cudahy Packing Co. at North Salt Lake City, Utah, Sunday afternoon, February 17. The bacon packaging department was in operation during the plant tours. F. T. TRYTHALL, North Salt Lake plant manager, and several Cudahy officials from Omaha

were on hand for the ceremonies. They included: L. F. LONG, president; P. B. THOMPSON, executive vice president and treasurer; J. L. CROWLEY, senior vice president, and D. G. HEUGLY, vice president and a former manager of the North Lake plant. The plant employs approximately 300 persons. The addition was made necessary by increased business in the Intermountain area, Trythall said.

Monarch Packing Co., Inc., has opened a new, modern plant at 120 Canal st., Salem, Mass. The telephone number is Pioneer 4-9000.

Robbins Packing Co., Statesboro, Ga., now marking its eighth anniversary, has grown from 17 employees to 50 since its founding in 1949, the company announced. A total of 15,447 hogs and 2,402 cattle was slaughtered in 1956. Robbins now serves 21 counties and plans to expand its marketing area to include four more counties in the near future. The company opened its first branch house in Augusta, Ga., last year.

C. R. STIER, partner with DAVE BRENNAN for the past four years in Brennan Meat Co., Tulare, Calif., has sold his interest in the firm to HARRY SAMUELS of Los Angeles.

Stockholders of Valentine's Meat-Juice Co., Richmond, Va., have approved the sale of the bulk of the 87-year-old firm's assets to GRANVILLE G. VALENTINE, JR., grandson of the founder. Valentine Co., Inc., a wholly-owned subsidiary, will be included in



AT HELM of National Cannery Association for 1957 are (l. to r.): vice president, Edward E. Burns, Alton Canning Co., Inc., Alton, N. Y.; president, A. Edward Brown, Michigan Fruit Cannery, Inc., Benton Harbor, Mich., and executive secretary, Carlos Campbell, Washington, D. C. New officers were elected at association's 50th annual convention. Campbell was re-elected.



PLANT OF Chicago Kosher Sausage Manufacturing Co., Ltd., Winnipeg, will present attractive exterior above on completion of expansion program planned by J. Averbach (shown), founder and president, and his sons, A. J. Averbach, vice president and general manager, and I. Averbach, sales manager. Sketch by architectural firm of Waisman, Ross and Associates, Winnipeg, had prominent place on office wall, just beneath portrait of president, when photographed recently by NP. The 38-year-old firm plans to spend \$175,000 to \$200,000 on expansion, half of this on a 23,000-sq.-ft., two-story and basement addition and the balance on new equipment. Present facilities at 398 Flora ave. will be doubled in size and streamlined for more efficient production. Sausage department will be increased tenfold. Company also has extensive canning operation, with most of the canned product being exported to Europe and the Middle East. Kosher meats are finding increased favor among non-Jewish customers in Canada so less garlic and fewer spices are being added to some of Chicago Kosher's Blue Label meats to encourage this trend.

the sale. BRAXTON VALENTINE, president, said the parent concern will continue to operate for about a year in its three-story building, which was sold last November. Valentine's Meat-Juice was founded in 1871 by MANN S. VALENTINE, who had been searching for liquids that would give strength to persons too ill to eat solid foods. He had been thinking of the medicinal possibilities of meat extract since the Civil War.

A new slaughtering and processing plant, to be known as Community Meat Processing Plant, is being constructed about two miles north of Chesaning, Mich. Principals in the concern are: JOHN FLORY, president; WAYNE DREXLER, vice president; ROY

D. STEMM, manager and second vice president, and LAWRENCE LECUREUX, secretary-treasurer. The firm will serve home freezer customers and operate a rental locker business.

The Erie Railroad is seeking approval of the public utility commission for the sale of land in Jersey City to Jersey City Meat Center, Inc., for \$21,799. The new firm, composed of a group of New York metropolitan area wholesale dealers, plans to develop a meat center in Jersey City. The group bought one parcel of land from the Erie more than a year ago and wants to acquire additional land on 12th st., near the Holland tunnel entrance.

The Swift & Company sales unit in Scranton, Pa., will be discontinued March 2 and operations moved to the Swift unit in Wilkes-Barre, Pa., the company announced. The closing was said to be "in the interest of economy."

Stark, Wetzel & Co., Inc., Indianapolis, is offering \$500,000 in 5½ per cent convertible sinking fund securities through City Securities Corp. to finance an expansion program. GEORGE STARK is president of the 21-year-old meat packing company.

JOBS

JOE RIOUX has been promoted to assistant superintendent at the Hull, Que., plant of Canada Packers, Ltd., H. Knox, manager, announced.

GEORGE B. CATHEY has been named manager of the New Orleans sales unit of Swift & Company, succeeding L. G. McGEE, who was transferred to the district office. Cathey formerly was assistant district manager in New Orleans.

A. L. MORAGNE, who has attracted widespread attention as a sign-painting sales executive, has joined Frosty Morn Meats, Clarksville, Tenn., as merchandising service manager. He will combine his various advertising, sales promotion and artistic talents in selling new accounts, merchandising, aiding store sales and painting the "singing pigs" of the company's brand on dealers' windows.

TRAILMARKS

The agriculture production committee of the Tulsa Chamber of Commerce has announced that it will ask the U. S. Department of Agriculture to make a survey to determine the feasibility of establishing a federally-inspected meat packing plant in Tulsa. C. G. WELLS, chairman, said the Tulsa Angus Club requested

that a study be made to determine the amount of meat consumed in Tulsa and the percentage shipped in from other areas. The club is studying the possibility of establishing a large commercial feed lot near Tulsa to supply more of the meat.

HOWARD H. RATH, chairman of the board of directors of The Rath Packing Co., Waterloo, Iowa, has been named "The Boss of the Year," by the Waterloo Junior Chamber of Commerce. He was presented with a trophy to symbolize the honor bestowed upon him by the local organization. The Rath Packing Co. employs a total of about 8,840 persons.



H. H. RATH

S. Lundy's Sons, wholesaler of kosher meat in Philadelphia since 1905, has introduced a home freezer service with free home delivery. A bulk buying plan, offering wholesale cuts, is provided in the new plan.

EDWARD O. ELLIOTT, vice president of The C. K. Elliott Co., Mt. Victory, Ohio, livestock buying organization, has been elected president of the Ohio Aberdeen-Angus Breeders Association. He also is a member of the board of directors of the American Angus Association.

Eighteen Armour and Company managers are driving new 1957 automobiles won in the recently-completed Armour appreciation program. The winners, including two plant managers, two plant sales managers, one district manager and 13 branch house managers, led their respective sales units in record sales accomplish-



RETIRING AFTER 43 years of service with Plankinton Packing Co., Milwaukee, cashier Walter Stoll (left) is congratulated on his service record by Otto Mattas, company auditor. Plankinton Packing Co. is an associated firm of Swift & Company, Chicago.

ments during the final quarter of the 1956 year. The winners are: plant manager, M. R. STRAUSS, Memphis, and JACK THOMAS, Omaha; plant sales, R. B. HAWKE, Spokane plant sales, and W. E. DRAGON, Omaha city plant sales; district, D. W. TRACY, St. Paul, and branch houses, R. R. INGLIS, Ogdensburg; J. B. WILLIAMS, Pensacola; J. A. NICKULAS, Portsmouth; F. E. BEATON, Florence; E. C. CHAMBLIS, Columbus, Ga.; R. H. STEUSLOFF, Davenport; W. G. ROSS, Monroe; R. E. HICKS, Beckley; C. A. EVERLY, Long Branch; T. M. CONNOR, Wilkes-Barre; F. J. MCCONVILLE, Erie; R. J. ANDERSON, Fargo, and L. E. NICKOLAS, Cleveland.

Several packing industry representatives were elected as officers or directors of Livestock Conservation, Inc., Chicago, at the organization's recent annual meeting. T. R. ST. JOHN, Armour and Company, Chicago, was named first vice president, and PAUL ZILLMAN, American Meat Institute, Chicago, was elected secretary. Directors include: ROY EDWARDS, Wilson & Co., Inc., Chicago; FRANK KNUTZEN, Swift & Company, Chicago, who previously was president; W. G. MARQUARDT, Geo. A. Hormel & Co., Austin; R. G. PLAGER, John Morrell & Co., Ottumwa; T. T. SINCLAIR, Kingan Inc., Indianapolis, and HAROLD STONE, The Rath Packing Co., Waterloo. Newly-elected LCI president is HERMAN AABERG of the American Farm Bureau Federation, Chicago.

New telephone numbers of John W. Hall, Inc., Chicago brokerage firm, are HARRISON 7-6568 through 7-6574. The private phone numbers of JOSEPH MICHALEK and FLOYD A. TETER are HARRISON 7-0648 and HARRISON 7-6575, respectively.

BERTRAM C. TACKEFF, vice president of New England Provision Co., Boston, will head trade and professional units for the first spring campaign of the Combined Jewish Appeal of Greater Boston and the Emergency Rescue Fund.

More than 500 persons representing meat packing firms and allied industries attended the annual dinner and dance of the Meat Trade Institute, Inc., in the Grand Ballroom of The Plaza, New York City. JOHN KRAUSS, president of John Krauss, Inc., Jamaica, N. Y., was chairman of the dinner-dance committee.

Two executives at the Swift & Company plant in Ogden, Utah, have accepted leadership positions with the Weber County chapter of the Ameri-

can Red Cross. I. J. WISNER, plant superintendent, will serve as chairman of the chapter, and F. R. CLYMER, general manager, has been named to the chapter's board of directors. Clymer also has been elected first vice president of the Chamber of Commerce and is an administrative vice president in Boy Scout work.

ISADORE FLEEKOP, head of Fleekop's Wholesale Meats, Philadelphia, is a sponsor for the March 2 city-wide dinner honoring U. S. Congressmen EARL CHUDOFF and HUGH D. SCOTT, in whose names a children's wing will be established at the Haym Solomon Hospital in Israel.

H. L. POPE, assistant secretary and general office manager of Armour and Company, Chicago, will retire March 2 after 42 years with the company. Pope joined Armour in Boston, later serving as auditor for several Armour units in the United States and Canada. He transferred to Chicago in 1927 and was comptroller of the Armour Auxiliaries for 27 years before assuming his present post in 1951.

Republican leaders in Pittsburgh have mentioned CARL H. PIEPER, president of Oswald & Hess Co., as

a possible candidate for mayor to oppose the Democratic incumbent, DAVID L. LAWRENCE. Pieper has not indicated whether he would run. Active in industry and civic affairs, Pieper is vice president of the eastern division of the National Independent Meat Packers Association and recently was elected president of the Fellows Club of Pittsburgh.

MIB has announced the shifting of inspectors in charge at three cities. Dr. BILL PARKER succeeds Dr. H. F. WINIECKI at Butte, Mont. Dr. Winiecki has replaced Dr. G. V. GREWELL, who is on indefinite sick leave, at Clarkston, Wash. Dr. JOHN J. EVANS succeeds the late Dr. B. E. ROBERTSON as inspector in charge at Ocala, Fla.

LOUIS E. WAXMAN, president of Colonial Beef Co., Philadelphia, has been elected an officer of the Golden Slipper Square Club Camp. He will serve as secretary of the camp board, which maintains a summer camp for underprivileged boys and girls.

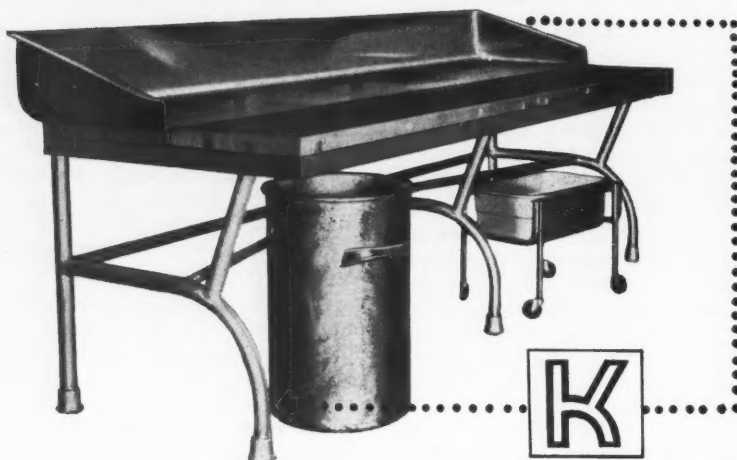
About 50 buildings of the former Chicago plant of Wilson & Co., Inc., are being razed by Commercial Salvage Co., which, with a California



MORE THAN 1,000 combined years of service to the meat packing industry are represented by employees (above) of Hunter Packing Co., East St. Louis, Ill., who recently received American Meat Institute service awards for 25 or more years in the industry. Photo at right shows presentation of 50-year award by Frank A. Hunter, jr., (left), company president, to John Juracek, foreman of the beef boning department. Juracek, who also appears in top photo, entered the industry in 1904 at the age of 12 as a door boy for Swift & Company at National Stock Yards, Ill. Veterans (l. to r.) in top photo are, first row: George Lancaster, Al Koesters, Catherine Salanik, Anna Hartman and Fred Doerle; second row: Edward Dofflow, J. Clifford Finley, Joe Bartosz, Harold Fiss, George Hudzik, Peter Gula and Robert Coleman; third row: John Juracek, Paul Murdock, Joe Rehak, Carl Browne, Anthony Kadavi, Fred Toupno, Frank Mabry and Thad Taylor; rear: Mike Grzymula, Charles Estes, Harry Kingston.



NEW Koch "K" trimming tables



Exclusive "K" frame gives convenient, under-the-table space for drums and boxes . . . right at your finger tips!

- **HEAVY-DUTY CONSTRUCTION**
- **WELDED STEEL ANGLE FRAME WITH TUBULAR LEGS**
- **ONE-PIECE STAINLESS STEEL TOP**
- **SANITARY, ROUNDED CORNERS**
- **CHOICE OF CUTTING BOARDS**
- **ADJUSTABLE LEG LEVELERS**

Here's the first real NEWS in cutting tables in years. It's the new Koch Trimming Tables with the exclusive "K" frame.

Cross braces beneath the table are recessed to give the worker more freedom . . . nothing is in the way to interfere with the worker's feet and legs. Drums, boxes, and trucks go conveniently under the table . . . right at the worker's finger tips. Koch "K" Tables make work faster, easier, more convenient.

Koch "K" Tables come in a complete range of standard sizes: 6, 8, 10, 12, and 14 ft. lengths. Table tops of 14-gauge polished stainless steel. 24-in. wide metal working surface, with 10-in. high back guard. All corners rounded for easy cleaning. Supplied with either standard 18-in. wide removable cutting boards, or with new U. S. Royal cutting boards (at additional cost).

No. 2290—10-ft. Trimming Table with maple cutting board, ship. wt. about 500-lb. . . . \$347.50

Write for prices on other size tables, and remember, KOCH will custom-build tables to your exact specifications—any size, any type. Write today . . . send your requirements, and KOCH will furnish you a drawing and quotation, without cost or obligation.

FREE CATALOG Send today for your FREE copy of the new 100-page KOCH CATALOG 88. Contains over 2200 items . . . equipment for slaughtering, curing and smoking, lard rendering, sausage making, cutting and processing.

KOCH

SUPPLIES

**EQUIPMENT AND SUPPLIES
FOR THE MEAT INDUSTRY**

2518 Holmes, Kansas City 8, Mo.

concern, purchased 30 acres of the Wilson property after the plant was closed. Equipment was removed last year. The salvage firm said the ten remaining structures and 24 acres of cleared land will be leased or sold.

DEATHS

CLEMENT H. ROMEISER, 71, a retired executive in the provision department of Wilson & Co., Inc., Chicago, died February 24. He retired in 1947 after 44 years with Wilson. Surviving are the widow, JULIA, a son and a daughter.

NOAH B. (BERKY) BERKOWITZ, 63, sales representative of Berth. Levi & Co., Inc., Chicago, died of a heart attack February 25 after more than 20 years with the firm.

Dr. HERBERT R. ATHERTON, 48, medical director of Swift & Company, Chicago, died of a heart attack aboard an elevated train while on his way home from work. He was with Swift 16 years.

JOHN SCHALKER, owner of Houston Horse Meat Co., Houston, Tex., died after an illness of three months. He formerly was president of Schalker-Helm Packing Co. and Houston Rendering Co.

CHARLES C. DINKELKAR, 76, a partner in Burkhardt Meat Packing and Provision Co., Denver, for 38 years, died recently. He retired from the company in 1941.

ARTHUR H. LYON, 67, retired office manager for Armour and Company at El Paso, Tex., has passed away.

DUNCAN L. CAMPBELL, 73, a retired auditor for Swift & Company, Chicago, where he worked 35 years, died February 21 in Sarasota, Fla.

Processor Beaten, Robbed

FRANK D. RENDULIC, president of Rendulic Provisions Co., McKeesport, Pa., was robbed of nearly \$5,000 in cash and \$4,000 in jewelry last Saturday night by four bandits, who chained him to a post in his basement and held his wife and four children upstairs while they ransacked the house.

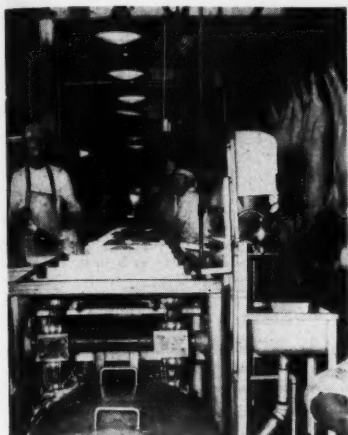
Rendulic was brutally beaten and burned by the thugs. The Rendulic plant and home both are at 800 Manning ave. Rendulic's wife was bound and gagged but managed to free herself and call police after the bandits left. It took the police nearly an hour to cut Rendulic loose with a hammer and chisel. He was treated at the local hospital for multiple bruises.

Engelhorn Expanding

[Continued from page 24]

moves the material to the hasher-washer in the inedible rendering department. Inedible material may also be transported by truck and elevator to the rendering site.

Carcass splitting is started with a B. & D. saw and finished with deft and easy strokes by the cleaver. Curtains of sheet plexiglas have been suspended in back of the sawyer's platform and in back of the hogs on which he works so that the U. S. inspectors and other workmen are protected from the spatter which results from sawing. Raising the lid of the sterilizer which the sawyer uses for



LOOKING DOWN viscera inspection table from one end of the new dressing floor.

his blade activates a switch which cuts off electricity to the saw, protecting the workman from possible shock.

Head workup is well arranged in a straight line with the heads passing along for washing, removal and trimming of tongues, skinning, snout marking and stripping, head meat trimming and finally to the head splitter who also removes the pituitary glands and places them on dry ice.

The plant has an interesting arrangement at the end of the carcass line where the hams are faced and the leaf lard is stripped. As the latter is removed the workmen throw it through an opening in the wall onto a slide from which it drops into a small blow tank. The leaf fat is blown by steam into dry melters nearby.

Equipment for the new killing floor, including the two-way dehairer, hair conveyor, gambrelling table, gas singer, rail washer, viscera inspection table, pluck and stomach trimming and cleaning equipment, casing cleaning machinery, head workup equipment, laboratories, hangers and track were furnished by The Allbright-Nell Co.,



DECORATIVE ceramic tile is being placed on walls of hog killing department.

headquartered in Chicago, Illinois.

The Moyno pump for inedible material was supplied by Robbins & Myers, Inc., Springfield, Ohio.

Would Repeal Old South Carolina Premium Curb

A bill introduced in the South Carolina legislature by Rep. Edward B. Cottingham of Marlboro County would repeal an 1887 state law prohibiting the giving of premiums with the purchase of food products.

The old law has been interpreted to bar the giving of trading stamps, and the South Carolina House of Representatives recently adopted a resolution calling upon law enforcement officials strictly to enforce the act.

Oleo Sales Licensing Law Change Asked in Vermont

Increased oleomargarine sales license fees, with the burden falling entirely on wholesalers, were proposed by a bill introduced in the Vermont legislature by Representative Mason of Pawlet.

Vermont retailers now pay a fee based on the number of pounds of oleo sold in the preceding year. The fees run from \$2 a year for sales of 1,000 lbs. or less to \$100 annually for sales exceeding 40,000 lbs. In addition, wholesalers are required to procure a license at a flat rate of \$25 a year.

The new bill proposes to establish a wholesale license fee of \$150 a year for sales ranging from 1,000 to 50,000 lbs. For each additional 50,000 lbs., or major fraction of that amount, the wholesale dealer would be compelled to pay another \$100. The fee would be based on the number of pounds sold by the wholesaler to the various retail outlets.

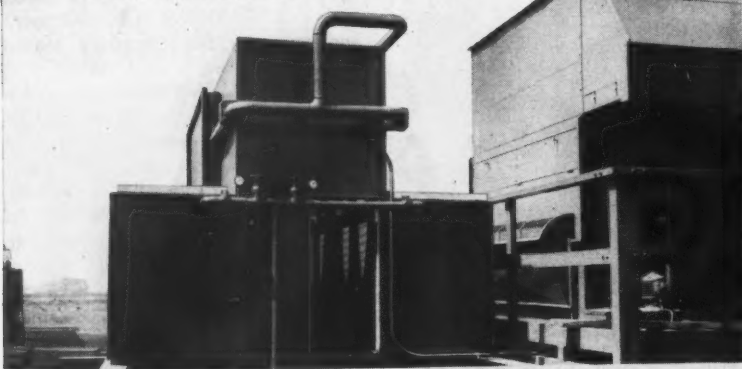
Kosher Square Beef Sausage

American Kosher Provisions, Inc., Brooklyn, N. Y., is marketing a new kosher square beef sausage, said to be the first such kosher product in the country. Skinless beef sausage links are molded into a square shape and automatically packaged by an Aro-Matic machine, manufactured by Basic Food Materials, Inc., Vermilion, Ohio. Hyman Kleinberg is president of American Kosher Provisions, Inc.



THIS HOT DOG design of Glendale Provision Co., Detroit, won first award in the painted bulletin classification at the 25th national competition of outdoor advertising art, sponsored by the Art Directors Club of Chicago. Basis for judging the designs was 1) The value of the idea to create sales or promote a cause, and 2) Effectiveness, excellence and ingenuity of design, composition and technique. Luckoff & Wayburn, Inc., is the Glendale agency. Richard Kozlow is the advertising agency's artist and art director responsible for design.

New design Refrigerant Condenser



**...gives far more efficiency
and better, trouble-free service**

With this new, sectional design Niagara condenser you avoid the many troubles due to faulty condensing and get at all times the full capacity your refrigerating plant should afford.

You benefit from extra saving in upkeep labor and expense. The casing of this new condenser is made of sections each separately removable, giving you access to all parts for easy inspection to head off dirt and corrosion, to clean the coils easily from either side.

You benefit from greater efficiency in condensing. A simpler method of using evaporative cooling improves heat transfer. You benefit from Niagara features that remove super-heat before condensing and keep the system purged of oil. You save 95% of the cooling water cost.

You benefit from a low first cost, lower freight cost and less expense in erection.

Capacity range is from 90 to 240 tons. Write for Niagara Bulletin 131. Find out how your plant can save expense this season.

NIAGARA BLOWER COMPANY

Dept. N.P., 405 Lexington Ave.
New York 17, N. Y.

District Engineers in Principal Cities.



Over 40 Years' Service in Industrial Air Engineering

NORCROSS Stainless Steel

MEAT FORKS

Better and more economical! They are easy to clean and sterilize... never need re-finishing... light in weight, only 5 pounds. Hundreds of plants from coast to coast have switched to these sanitary, non-rusting forks... and praise them highly!

Available in 32 in. "D" and 48 in. straight-type handles... 4 times or 5 times. Polished times, satin-finish handles.

ORDER A SAMPLE FOR TEST

C. S. NORCROSS & SONS CO.
BUSHNELL, ILLINOIS



lowest cost per package

RUDD

meat baskets

WRITE FOR INFORMATION AND PRICES

RUDD BASKET COMPANY
Starks Bldg., Louisville 2, Ky

NAWGA Says Several Groups Oppose 1920 Decree Relief

"Determined opposition" to the relief from the 1920 consent decree sought by three packing companies was announced by several national food organizations at a second exploratory conference February 22 in Washington, D. C., according to the National-American Wholesale Grocers' Association, which called the meetings.

Others indicated they have not completed their studies of possible implications of the moves by Swift & Company, Armour and Company and The Cudahy Packing Co., NAWGA said. Another meeting of the groups has been called for Friday, March 29.

Represented at last week's meeting, either as participants or observers, were: Cooperative Food Distributors of America, National Association of Food Chains, National Association of Retail Grocers, National Association of Refrigerated Warehouses, National Frozen Food Distributors Association, Supermarket Institute, U. S. Wholesale Grocers' Association and NAWGA.

Tobin Sales Increase 10% In First Fiscal Quarter

Sales of Tobin Packing Co., Inc., Rochester, N. Y., during the first fiscal quarter ended January 31 were up 10 per cent over the comparable period a year earlier, Robert N. Peck, treasurer, told the Rochester chapter, American Society of Security Analysts, at a recent meeting.

Profits did not maintain the same rate of gain, Peck said, because of high hog prices and an increase in labor costs. However, it was the second best first quarter in the company's history, he revealed.

John M. Watson, Tobin sales promotion manager, also addressed the Rochester analysts' meeting.

North Dakota Bills Killed

A bill (HB-644) that would have required pork and poultry processors to date product as of the processing date has been killed by the North Dakota House of Representatives.

Also killed were SB-275, which would have required the state veterinarian to appoint a livestock humane committee to check packing plants, and SB-185, which would have prohibited any political subdivision from banning the sale or transfer of meat produced and sold in compliance with livestock sanitary board regulations.

It Took Least Work Ever To Pay for Meat in 1956

Working time to earn a pound of meat fell to a new low point last year, the American Meat Institute reported.

It took only 17½ min. working time to earn enough to buy an average pound of meat, which is about 40 per cent of the 44½ min. it took in 1919, an analysis of government figures showed.

Both beef and pork were at record low price-time points. Beef required 20 min. working time per pound and pork took 14.1 min.

These calculations were based on average hourly earnings of \$1.98. The average retail price per pound for all meat was 57.6c in 1956. For beef it was 66c and for pork, 46.6c.

In contrast, average hourly earnings in 1919 were 47.7c, the average retail price per pound for all meat was 35.4c, for beef, 33.8c, and for pork, 36.8c.

The AMI noted that per capita consumption of meat last year reached a record high mark of 163½ lbs. and that average retail prices declined 2c a pound during the year. Average hourly earnings of production workers increased 10c, a record high.

The information was developed from figures from the U. S. De-

partment of Agriculture and the U. S. Department of Labor. Those for 1956 are preliminary.

Idaho Bill Would Require Showing of Food Grades

A bill introduced in the Idaho House of Representatives would make it unfair competition under the state's unfair trade practices act to sell meat, eggs, poultry, canned goods, fruits and vegetables without showing the grade and quality.

The measure would amend the act, aimed at curbing below-cost sales, to change the meaning of invoice cost and to give the state department of commerce and development administrative and police powers in connection with the act.

Ohio Package Dating Bill

A bill introduced in the Ohio legislature would require that packaged food be marked with the date of packaging and would prohibit the sale of any frozen food that has thawed.

Asks Aid for Hog Farmers

Governor Victor E. Anderson of Nebraska called on President Eisenhower this week and asked the President to expand the drought relief program to help Nebraska hog farmers.



HOLLENBACH

Summer Sausage

ON THE BEST-SELLER LIST FOR YEARS!

Cash in on Hollenbach's long experience
in the exclusive manufacture of
"314" DRY SAUSAGE

CHAS.

HOLLENBACH

INC.

2653 OGDEN AVENUE
CHICAGO 8, ILLINOIS

Telephone LAwndale 1-2500

PORK • BEEF • LAMB • VEAL

CANNED MEATS

COMMERCIAL SHORTENINGS

NATURAL CASINGS • DRY

SAUSAGE • LARD FLAKES

THE RATH PACKING CO., WATERLOO, IOWA



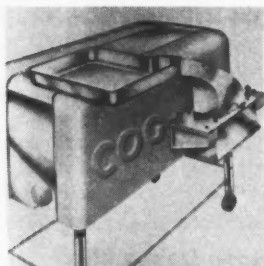
Rath
BLACK HAWK
MEATS

FROM THE LAND O' CORN

NEW EQUIPMENT and Supplies

Further information on equipment and supplies may be obtained by writing the manufacturer direct or writing The Provisioner, using key numbers and coupon below.

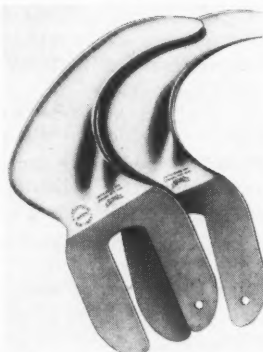
ALL-PRODUCTS COMMINUTOR (NE 381): An impact-in-air comminutor, with a "snap-apart" stain-



less steel construction for thorough cleaning, is available from The Cog Corporation. A rugged spindle is supported in an integral line-bored housing for life-long alignment of bearings. Designed for continuous processes where needed, the variations include units for size reduction of wet as well as dry products and spray-blending of dry and wet ingredients for intimate blending on a continuous basis. The comminutor has been used in sausage emulsion preparation, oleo, lard and chicken fat rendering,

table-ready meats and baby food processing as well as handling by-products, tankage and green bones.

SPECIALLY SHAPED CUTTING KNIFE (NE 380): A new type of direct cutting knife for silent cutters, made in Germany, is being introduced in the United States by H. A. Astlett & Co., Inc. Made of special formula stainless steel, the knife is shaped to provide a longer cutting edge. It is claimed that the knife actually gives a slicing

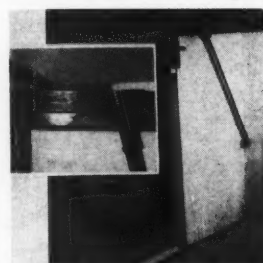


draw-cut action with superior results in the form of

faster cutting action, longer knife life, less resharpening and a smoother finished product. Another claim for this knife is that it reduces cutting time by 60 per cent.

MOISTURE PENETRATION SEALER (NE 384): To prevent moisture penetration into the core of cold storage doors under high vapor pressure, the Jamison Cold Storage Door Co. has developed a method which consists of soldering all metal seams and sealing all penetrating holds on the fronts of metal clad doors, whether the cladding covers the entire door or not. The new feature is standard with all the firm's low temperature doors, is intended to assure trouble-free operation and has been tested at -80°F .

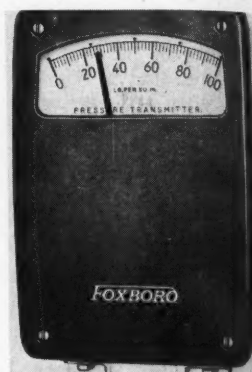
SEAL FOR SLIDING DOORS (NE 388): Schoelkopf Mfg. Co. has announced a device that pre-



mits clearance of sliding cold storage doors at the bottom for movement and prevents frosting and cold leakage when the door shuts. The new method automatically lifts the door before it slides open and lowers it to the floor automatically, forming a tight seal. There is no manual

operation involved. This improvement, accomplished by construction of a track which carries the rollers, is used with the firm's Air-Lec operator.

PRESSURE TRANSMITTER (NE 382): The Foxboro Co. has announced manufacture of a pressure



transmitter which is said to be accurate to plus or minus 2 per cent of scale range for pneumatic transmission of process pressure measurements. It measures pressures of 0-30 in. of water to 0-6,000 psi, transmitting a 3-16 psi. air signal to indicating, recording or controlling instruments. Elements offered are spirals, helicals, bellows and diaphragms; they are available also for corrosive process fluids. The transmitter has an eccentric indicating scale, built into the front of the case, and markings and pointer are said to be visible from a distance of 20 ft. Output and 20 psi. air supply connections are $\frac{1}{4}$ NPSF; measurement connection, $\frac{1}{4}$ or $\frac{1}{2}$ NPT, depending on pressure range.

TRIMMING TABLE (NE 385): A line of trimming tables which provide convenient, under-the-table space for drums and meat boxes has been introduced by Koch Supplies. Tubular steel legs are cross braced and recessed so that they do not interfere with the worker. The tables are available



in standard lengths, have 14-gauge stainless steel tops with 10 in. backguards and can be equipped with either conventional maple cutting boards or the new U. S. Royal cutting boards.

Use this coupon in writing for further information on New Equipment. Address the National Provisioner, 15 W. Huron St., Chicago 10, Ill., giving key numbers only (3-2-57).

Key Numbers
Name
Company
Street

ALL MEAT . . . output, exports, imports, stocks

Holiday Week Meat Output Off 11%

The holiday interruption in livestock marketing and slaughter operations put a deep dent in meat production, as volume last week declined to its lowest level since the first week of the year. Total output of meat at 366,000,000 lbs. was 13 per cent smaller than the 420,000,000 lbs. produced during the full week previous and 9 per cent below last year's 401,000,000 lbs. for the corresponding period. Slaughter of all animals was down, with that of cattle off 11 per cent, but which numbered a shade above last year. Hog slaughter declined 15 per cent for the week and was 18 per cent below that for the same week of last year. Estimated slaughter and meat production by classes appear below:

Week Ended	BEEF		PORK		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Feb. 23, 1957	342	190.8	1,130	147.9	366
Feb. 16, 1957	385	214.8	1,330	174.9	420
Feb. 25, 1956	338	192.9	1,371	179.9	401

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Feb. 23, 1957	128	14.8	255	12.5	366
Feb. 16, 1957	140	16.2	285	14.0	420
Feb. 25, 1956	138	15.8	261	12.7	401

1950-57 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.

1950-57 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHT AND YIELD (LBS.)

Week Ended	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
Feb. 23, 1957	1,010	558	233	131
Feb. 16, 1957	1,010	558	234	132
Feb. 25, 1956	1,021	571	232	131

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD. Per cwt. Mil. lbs.
	Live	Dressed	Live	Dressed	
Feb. 23, 1957	210	116	102	49	38.4*
Feb. 16, 1957	210	116	102	49	46.5*
Feb. 25, 1956	208	114	102	49	46.3

*Estimated by the Provisioner

Smaller Livestock Count Good, Says ANCA Official

A "healthy step toward balancing supply with demand" was the way an official of the American National Cattlemen's Association termed the reduction in cattle numbers revealed in the annual livestock inventory by the U. S. Department of Agriculture.

Radford S. Hall, executive secretary, said the decrease of 1,638,000 cattle from the number on hand in early 1956 was the first reduction since 1949 when the present cattle cycle began rapid expansion. He also declared that, although some reduction this year had been anticipated, "it was more than predicted from studies of various industry factors."

Hall said the reduction in cattle numbers is made even more dramatic because of a revision of the 1956 count which whittled 661,000 head from the previously announced 97,465,000. The revised total for last year was 96,804,000 head.

The 1957 count of all cattle was 95,166,000. Hall pointed out that this is the lowest number since 1953 when the upward spiral, which brought increases of as much as 6,000,000 head in one year, began tapering off.

"Most encouraging for an industry still facing serious drought was the reduction in numbers of all breeding categories, both beef and dairy," Hall said. Beef cow numbers were down from last year by 2.3 per cent—from 25,516,000 to 24,936,000. Beef heifers showed a decrease of 2.5 per cent, from 6,238,000 to 6,079,000—the lowest count since 1952.

Dairy cows and heifers are down 1 per cent, from 28,693,000 to 28,419,000, to continue a downward trend begun in 1953.

Reductions of 5 per cent in hog numbers and 2 per cent for stock sheep were also encouraging. Hall said that human and livestock numbers would soon achieve a balance, which is desirable.

Beef Consumption Higher In West, USDA Survey Indicates

The U. S. Department of Agriculture's nationwide survey of food consumption patterns in 1955 indicated that western households on the average consumed a pound more of beef a week than did the average American family.

"Food Consumption of Households in the West" is based on data obtained from 639 households in 11 states, of which 379 were urban, 110 rural nonfarm, and 150 farm.

The western survey showed a smaller amount of poultry consumed in the region than the U. S. average, and two-thirds of a pound less pork consumed per week.

Safeway Food Stores Adopt New Beef Buying Practice

New procedure in buying of dressed beef on the Los Angeles market has been adopted by Safeway Stores, Inc., W. A. Christensen, division manager, has announced.

Written offerings to Safeway by packer suppliers have been discontinued under the new plan. Henceforth, packers will make offerings by telephone on a day-to-day basis. Previously, written offerings were made one day each week.

Daily offerings to Safeway are entirely at the option of any packer who can supply beef of proper weight and grade specified by the company. Buying orders will be placed on a minimum of two days a week or may be made on a day-to-day basis.

Argentina Expands Trade In Beef With United Kingdom

Argentina has authorized the export of about 341,000,000 lbs. of beef to the United Kingdom in the first 19 weeks of 1957. If the authorizations are filled and if shipping space is available, it is anticipated in Argentina that exports to the U.K. will exceed 351,000,000 lbs. for the first half of 1957. This would be an increase of over 18 per cent from the same period in 1956, closely approaching the prewar level.

Argentina exported about 1,256,000,000 lbs. of meat (product weight) in the first 11 months of 1956. This is an increase of 40 per cent over the 753,000,000 lbs. during the same period in 1955.

PROCESSED MEATS . . . SUPPLIES

January Rate Of Meat Processing Down From Volume For the Month, Last Year

PROCESSING of meats and meat food products in the opening five weeks of the year got off to a slow start compared with volume handled in the first four weeks of last year.

MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—DECEMBER 30, 1956 THROUGH FEBRUARY 2, 1957 COMPARED WITH FOUR-WEEK PERIOD, JANUARY 1 THROUGH JANUARY 25, 1956 IN 000 LBS.

	Dec. 30, 1956	Feb. 2, 1957	Jan. 1-25, 1956
Placed in cure—			
Beef	16,375	12,156	
Pork	318,365	302,962	
Other	148	88	
Smoked and/or dried—			
Beef	5,760	4,258	
Pork	219,196	206,884	
Cooked Meat—			
Beef	8,499	5,607	
Pork	25,952	20,815	
Other	282	280	
Sausage—			
Fresh finished	28,179	22,394	
To be dried or semi-dried	13,291	10,375	
Franks, wieners	58,263	43,415	
Other, smoked, or cooked	56,765	44,053	
Total sausage	156,498	120,237	
Loaf, head cheese, chili,			
jellied products	20,246	14,630	
Steaks, chops, roasts	59,444	53,943	
Meat extract	374	142	
Sliced bacon	93,263	80,858	
Sliced, other	17,488	11,650	
Hamburger	17,127	15,289	
Miscellaneous meat product	9,531	7,046	
Lard, rendered	203,468	212,561	
Lard, refined	153,158	149,177	
Oleo stock	8,017	9,068	
Edible tallow	27,814	13,987	
Rendered pork fat—			
Rendered	10,477	10,394	
Refined	5,449	5,735	
Compound containing animal fat	78,597	43,990	
Oleomargarine containing animal fat	7,706	3,928	
Canned product (for civilian use and Dept. of Defense)	248,912	210,083	
Total*	1,712,527	1,515,917	

*This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning. Includes sliced dried beef, sliced sausage, loaves, etc.

Aggregate volume of all product handled in the five weeks of January at 1,712,527,000 lbs., although larger than the 1,515,917,000 last year, indicated a smaller average rate of processing.

The only large-volume class of meat products prepared and processed was sausage, the total amount of which at 156,498,000 lbs., was

MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN THE FIVE-WEEK PERIOD, DECEMBER 30, 1956 THROUGH FEBRUARY 2, 1957

	Pounds of Finished Product	Consumer Packages or Shelf Sizes (under 3 lbs.)	Slicing and Institutional Sizes (3 lbs. or over)
Luncheon meat	21,925,000	15,621,000	
Canned hams	25,289,000	730,000	
Corned beef hash	613,000	8,486,000	
Chili con carne	1,044,000	15,529,000	
Viennas	293,000	5,590,000	
Franks, wieners in brine	1,000	759,000	
Deviled ham		952,000	
Other potted or deviled meat food products		3,101,000	
Tamales	265,000	4,135,000	
Sliced dried beef	25,000	379,000	
Chopped beef	49,000	2,010,000	
Meat stew (all product)	105,000	13,885,000	
Spaghetti meat products	297,000	13,586,000	
Tongue (other than pickled)	92,000	167,000	
Vinegar pickled products	1,160,000	1,711,000	
Bulk sausage	1,000	2,464,000	
Hamburger, roasted or corned beef, meat and gravy	100,000	3,202,000	
Soups	2,291,000	63,363,000	
Sausage in oil	310,000	285,000	
Tripe		498,000	
Brains		210,000	
Loins and picnics	3,427,000	120,000	
All other meat with meat and/or meat by-products—20% or more	794,000	8,199,000	
Less than 20%.....	720,000	22,976,000	
Totals	52,986,000	187,923,000	

larger in total volume and average than the 120,237,000 lbs. processed in the shorter period last year. The same trend prevailed in the case of meat loaves, head cheese, chili, and jellied products.

Slicing of bacon, with the source of the raw product down from last year, indicated a reduced rate of output. Volume of bacon sliced totaled 93,263,000 lbs. as against 80,858,000 lbs. in four January weeks of 1956. Slicing of other meat products showed some gain over last year.

Rendering of lard fell off sharply as total for five weeks amounted to only 203,458,000 lbs. compared with 212,561,000 lbs. in the shorter period last year. Processing of edible tallow on the other hand, rose sharply in both the total volume of product handled and the average rate of processing.

In canning operations, product packed in the larger institutional size containers of 3 lbs. and up totaled 52,986,000 lbs. compared with 53,806,000 lbs. last year. Volume of meats canned in the consumer containers of less than 3 lbs. totaled 187,923,000 lbs. as against 152,189,000 lbs. last year.

Meat Index In Another Dip

The wholesale price index on meats, in its second straight decline, rested at 80.7 for the week ended February 19, according to the Bureau of Labor Statistics. This index was the lowest for meats in six weeks and compared with 81.9 for the week before and 72.3 for February last year.

DOMESTIC SAUSAGE

(I.C.I. prices)

Pork sausage, hog casing,	
1-lb. pkge.	50 @ 53
Pork sausage, bulk	
in 1-lb. roll	32 @ 41
Pork sausage, sheep cas.,	
1-lb. pkge.	55 @ 61
Frankfurters, sheep casing, 1-lb. pkge.	55 @ 50
Frank, skinless, 1-lb.	42 @ 45
Bologna, (ring)	41 @ 45
Bologna, artificial cas.	35 1/2 @ 42
Smoked liver, hog bungs	44 1/2 @ 50
Smoked liver, art. cas.	37 1/2 @ 45
Polish sausage, smoked	49 @ 54
New Eng. lunch spec.	61 @ 66
Olive loaf	43 @ 48 1/2
Tongue and blood	41 @ 43 1/2
Pepper loaf	44 @ 49
Pickle & Pimiento loaf	41 @ 46

SEEDS AND HERBS

(I.C.I. prices)

	Whole	Ground
Caraway seed	26	31
Cominos seed	31	36
Mustard seed:		
fancy	23	
yellow Amer.	17	
Oregano	34	
Coriander		
Morocco, No. 1	21	25
Marjoram		
French	78	78
Sage, Dalmatian		
No. 1	58	66

DRY SAUSAGE

(I.C.I. prices)

Cervelat, ch. hog bungs	82 @ 94
Thurmer	47 @ 50
Farmer	74 @ 78
Holsteiner	76 @ 79
B. C. Salami	81 @ 84
Pepperoni	71 @ 74
Genoa style salami, ch.	97 @ 1.00
Cooked salami	45 @ 47
Steilina	84 @ 87
Goteborg	74 @ 77
Mortadella	51 @ 54

SPICES

(Basis, Chicago, original barrels, bags, bales)

	Whole	Ground
Allspice, prime	96	1.06
Resifted	1.04	1.13
Chilli, pepper	45	
Chilli, powder	52	
Cloves, Zanzibar	68	79
Ginger, Jam., unbl.	1.21	1.30
Mace, fancy Banda	3.50	4.10
West Indies		3.90
East Indies		3.90
Mustard flour, fancy		37
No. 1		33
West India Nutmeg		2.98
Paprika, Spanish		88
Pepper, cayenne		54
Pepper:		
Red, No. 1		54
White		52
Black		33

SAUSAGE CASINGS

(I.C.I. prices quoted to manufacturers of sausage.)

Beef rounds—	
Export, narrow,	
32/35 mm.	1.15 @ 1.35
Export, med., 35/38	1.00 @ 1.10
Export, med., wide,	
35/40 mm.	1.10 @ 1.45
Export, wide, 40/44	1.40 @ 1.60
Export, jumbo, 44/up.	2.10 @ 2.50
Domestic, regular	75 @ 90
Domestic, wide	90 @ 1.10
Weasands, No. 1,	
24 inch./up	12 @ 16
Weas., No. 2, 22in./up	9 @ 14
Beef middles—	
Sewing, 1 1/2 @ 2 1/4 in.	1.40 @ 1.65
Select, wide, 2 @ 2 1/4 in.	1.85 @ 2.10
Extra select,	
2 1/4 @ 2 1/2 in.	2.60 @ 2.90
Caps, clear, 5 in./up.	35
Caps, clear, 4 1/2 @ 5 in.	32
Caps, clear, 4 @ 4 1/2 in.	19
Caps, not clear,	
4 1/2 in./up.	17
Dried or salt bladders,	
piece:	
8-10 in. wide, flat.	11 @ 13
10-12 in. wide, flat.	12 @ 14
12-15 in. wide, flat.	18 @ 20
Pork Casings:	
Extra narrow, 29 mm.	
and down	4.50 @ 4.75
Narrow,	
29 @ 32 mm.	4.50 @ 4.75
Medium,	
32 @ 35 mm.	2.75 @ 3.00

Special medium,	
35 @ 38 mm.	2.40 @ 2.75
Hog Bungs—	
Sow, 34 in. cut	55 @ 60
Export, 34 inch cut	47 @ 50
Large prime, 34 in.	34 @ 37
Med. prime, 34 in.	24 @ 27
Small prime	18 @ 23
Middles, 1 per set.	
Cap off	55 @ 60
Sheep Casings (per hank):	
26/28 mm.	5.50 @ 6.00
24/26 mm.	6.05 @ 6.50
22/24 mm.	4.80 @ 5.10
20/22 mm.	1.0 @ 1.40
18/20 mm.	2.35 @ 2.55
16/18 mm.	1.75 @ 2.30

CURING MATERIALS

Nitrite of soda, in 400-lb. Cwt.	
blbls., del. or f.o.b. Chgo.	\$11.85
Pure rfd., gran. nitrate of soda	5.85
Pure rfd., powdered nitrate, of soda	8.65
Salt, paper sacked, f.o.b. Chgo., gran. carlots, ton.	29.40
Rock salt, ton in 100-lb. bags, f.o.b. whse., Chgo.	27.40
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	6.10
Refined standard cane gran. basis (Chgo.)	8.70
Packers curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.55
Dextrose, (less 20c):	
Cerelose, regular, cwt.	7.00
Ex-Warehouse, Chicago	7.70

BEEF-VEAL-LAMB... Chicago and outside

CHICAGO

February 26, 1957

WHOLESALE FRESH MEATS

CARCASS BEEF

Steers, gen. range:	(Carlots, lb.)
Prime, 700/800	35 1/2
Choice, 600/700	32 1/2 @ 33 1/2
Good, 500/600	30 1/2 @ 31 1/2
Good, 600/700	30 1/2
Bull	27
Commercial cow	23 1/2
Canner-cutter cow	23

PRIMAL BEEF CUTS

Prime:	
Hindqtrs., 5/800	None qtd.
Foreqtrs., 5/800	None qtd.
Rounds, all wts.	41 1/2
Td. loins, 50/70 (1cl)	78 @ 85
Sq. chucks, 70/90	29 1/2
Arm chucks, 80/110	27 @ 27 1/2
Briskets, (1cl)	29 @ 29 1/2
Ribs, 25/35 (1cl)	50 @ 53
Navel, No. 1	11 @ 11 1/2
Flanks, rough No. 1	12
Choice:	
Hindqtrs., 5/800	40 1/2
Foreqtrs., 5/800	26
Rounds, all wts.	40
Td. loins, 50/70 (1cl)	56 @ 63
Sq. chucks, 70/90	29 1/2
Arm chucks, 80/110	27 @ 27 1/2
Briskets, (1cl)	29 @ 29 1/2
Ribs, 25/35 (1cl)	41 @ 46
Navel, No. 1	11 @ 11 1/2
Flanks, rough No. 1	12
Good (all wts.):	
Rounds	37 @ 38
Sq. cut chucks	28 @ 29
Briskets	27 @ 28
Ribs	38 @ 40
Loins	48 @ 52

COW & BULL TENDERLOINS

Fresh J/L	C-C grade	Proz. C/L
35 @ 37	Cow, 4/dn.	57 @ 59
75 @ 77	Cow, 3/4	64 @ 66
80 @ 82	Cow, 4/5	68 @ 70
88	Cow, 5/up	86 @ 88
88	Bull, 5/up	88 @ 90

BEEF HAM SETS

Inseles, 12/up	38 @ 40 1/2
Outsides, 8/up	36 @ 37 1/2
Kanckles, 7 1/2/up	38 @ 40 1/2

CARCASS MUTTON

Choice, 70/down	18 @ 19
Good, 70/down	17 @ 18

n-nominal.

BEEF PRODUCTS

(Frozen, carlots, lb.)

Tongues, No. 1, 100's	27
Hearts, regular 100's	12
Livers, selected, 35/50's	26 1/2
Livers, regular, 35/50's	15
Lips, scalded, 100's	12 1/2
Lips, unscaled, 100's	9
Tripe, scalded, 100's	5 1/2
Tripe, cooked, 100's	6 1/2
Melts, 100's	7 1/2
Lungs, 100's	7 1/2
Udders, 100's	5 1/2

FANCY MEATS

(L.C.I. prices)	
Beef tongues, corned	37 1/2
Veal breads,	
under 12 oz.	82
12 oz./up	94
Calf tongues, 1-lb./dn.	17
Oxtails, fresh, select	20

BEEF SAUS. MATERIALS

FRESH

Canner-cutter cow	
meat, barrels	32 1/2 n
Bull meat, boneless,	
barrels	36 1/2 n
Beef trim., 75/85%	
barrels	24
Beef trim., 85/90%	
barrels	29
Boneless chucks,	
barrels	32
Beef cheek meat,	
trimmed, barrels	22
Shank meat, bbls.	33 @ 33 1/2
Beef head meat, bbls.	17
Veal trim., boneless,	
barrels	28 1/2

VEAL-SKIN OFF

(L.C.I. carcass prices)

Prime, 90/120	\$48.00 @ 49.00
Prime, 120/150	47.00 @ 48.00
Choice, 90/120	42.00 @ 45.00
Choice, 120/150	42.00 @ 45.00
Good, 50/90	32.00 @ 35.00
Good, 90/120	39.00 @ 42.00
Good, 120/150	39.00 @ 42.00
Stand., all wts.	29.00 @ 36.00

CARCASS LAMB

(L.C.I. prices)

Prime, 35/45	None qtd.
Prime, 45/55	None qtd.
Prime, 55/65	None qtd.
Choice, 35/45	43
Choice, 45/55	41
Choice, 55/65	38 @ 39
Good, all wts.	41 @ 42

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass):	Feb. 26	Feb. 26	Feb. 26
STEER:			
Choice:			
500-600 lbs.	\$33.50 @ 35.00	\$35.00 @ 36.00	\$35.00 @ 37.00
600-700 lbs.	33.00 @ 34.00	33.00 @ 35.00	33.00 @ 36.00
Good:			
500-600 lbs.	30.00 @ 33.00	33.00 @ 34.00	31.00 @ 34.00
600-700 lbs.	29.00 @ 32.00	31.00 @ 33.00	30.00 @ 33.00
Standard:			
350-600 lbs.	29.00 @ 32.00	29.00 @ 32.00	28.00 @ 31.00
COW:			
Standard, all wts.	None quoted	27.00 @ 29.00	None quoted
Commercial, all wts.	25.00 @ 27.00	24.00 @ 27.00	27.00 @ 29.00
Utility, all wts.	25.00 @ 27.00	24.00 @ 27.00	24.00 @ 28.00
Canner-cutter	None quoted	22.00 @ 24.00	22.00 @ 25.00
Bull, util. & com'l.	27.00 @ 30.00	28.00 @ 30.00	29.00 @ 32.00
FRESH CALF:	(Skin-off)	(Skin-off)	(Skin-off)
Choice:			
200 lbs. down	37.00 @ 40.00	38.00 @ 40.00	38.00 @ 43.00
Good:			
200 lbs. down	34.00 @ 36.00	36.00 @ 38.00	36.00 @ 38.00
LAMB (Carcass):			
Prime:			
45-55 lbs.	35.50 @ 38.00	None quoted	37.50 @ 40.00
35-65 lbs.	35.00 @ 37.00	None quoted	34.00 @ 38.00
Choice:			
45-55 lbs.	35.50 @ 38.00	36.00 @ 40.00	37.50 @ 40.00
35-65 lbs.	35.00 @ 37.00	34.00 @ 38.00	34.00 @ 37.00
Good, all wts.	33.00 @ 37.00	33.00 @ 38.00	34.00 @ 38.00
MUTTON (EWE):			
Choice, 70 lbs. down	None quoted	None quoted	None quoted
Good, 70 lbs. down	None quoted	None quoted	None quoted

NEW YORK

February 26, 1957

BEEF CUTS

Steer:	(L.C.I. prices)	Cwt.
Prime, carc., 6/700	\$40.50 @ 42.50	
Prime, carc., 7/800	39.50 @ 41.50	
Choice, carc., 6/700	35.00 @ 37.00	
Choice, carc., 7/800	34.00 @ 35.50	
Good, carc., 6/700	32.00 @ 33.00	
Good, carc., 7/800	31.00 @ 32.00	
Hinds, pr., 6/700	49.00 @ 50.00	
Hinds, pr., 7/800	50.00 @ 55.00	
Hinds, ch., 6/700	44.00 @ 47.00	
Hinds, ch., 7/800	40.00 @ 43.00	
Hinds, gd., 6/700	38.00 @ 39.00	
Hinds, gd., 7/800	37.00 @ 38.00	

BEEF CUTS

Prime steer:	(L.C.I. prices, lb.)	City
Hindqtrs., 600/700	51 @ 56	
Hindqtrs., 700/800	50 @ 55	
Hindqtrs., 800/900	49 @ 51	
Rounds, flank off	42 @ 47	
Rounds, diamond		
bone, flank off	43 @ 47	
Short loins, untrim.	80 @ 90	
Short loins, trim.	1.06 @ 1.20	
Flanks	13 1/2 @ 14	
Ribs (7 bone cut)	52 @ 58	
Arm chucks	31 @ 34	
Briskets	30 @ 32	
Plates	13 @ 14	
Choice steer:		
Hindqtrs., 600/700	45 @ 48	
Hindqtrs., 700/800	44 @ 47	
Hindqtrs., 800/900	42 @ 43	
Rounds, flank off	42 @ 47	
Rounds, diamond		
bone, flank off	38 @ 46	
Short loins, untrim.	55 @ 64	
Short loins, trim.	76 @ 90	
Flanks	13 @ 13 1/2	
Ribs (7 bone cut)	43 @ 50	
Arm chucks	28 @ 31	
Briskets	26 @ 29	
Plates	12 1/2 @ 13 1/2	

FANCY MEATS

(L.C.I. prices)	lb.
Veal breads, 6/12 oz.	78
12 oz./up	96
Beef livers, selected	32
Beef kidneys	17
Oxtails, 1/2 lb., frozen	16

LAMB

(L.C.I. carcass prices, cwt.)

City	
Prime, 30/40	\$44.00 @ 48.00
Prime, 40/50	45.00 @ 49.00
Prime, 45/55	43.00 @ 45.00
Prime, 55/65	41.00 @ 43.00
Choice, 30/40	44.00 @ 46.00
Choice, 40/50	45.00 @ 48.00
Choice, 45/55	43.00 @ 44.00
Choice, 55/65	40.00 @ 42.00
Good, 30/40	42.00 @ 44.00
Good, 40/45	42.00 @ 43.00
Good, 45/55	40.00 @ 41.00
Western	
Prime, 45/dn.	42.00 @ 43.00
Prime, 45/55	41.00 @ 42.00
Prime, 55/65	38.00 @ 41.00
Choice, 45/dn.	40.00 @ 42.00
Choice, 45/55	38.00 @ 41.00
Choice, 55/65	35.00 @ 38.00
Good, 45/dn.	37.00 @ 39.00
Good, 45/55	35.00 @ 37.00

VEAL-SKIN OFF

(L.C.I. carcass prices)	Western
Prime, 90/120	\$46.00 @ 52.00
Choice, 90/120	41.00 @ 46.00
Good, 50/90	37.00 @ 39.00
Good, 90/120	38.00 @ 40.00
Stand., 50/90	30.00 @ 32.00
Stand., 90/120	32.00 @ 35.00
Calf, 200/dn. ch.	30.00 @ 33.00
Calf, 200/dn. gd.	28.00 @ 30.00
Calf, 200/dn. std.	28.00 @ 30.00

N. Y. MEAT PRICES

Receipts reported by the USDA Marketing Service, week ended Feb. 23, 1957, with comparisons:

STEER AND HEIFER: Carcasses	
Week ended Feb. 23	11,571
Week previous	11,347
COW:	
Week ended Feb. 23	840
Week previous	1,232
BULL:	
Week ended Feb. 23	405
Week previous	373
VEAL:	
Week ended Feb. 23	10,617
Week previous	14,423
LAMB:	
Week ended Feb. 23	27,613
Week previous	28,841
MUTTON:	
Week ended Feb. 23	1,045
Week previous	1,484
HOG AND PIG:	
Week ended Feb. 23	7,895
Week previous	7,818
PORK CUTS:	Lbs.
Week ended Feb. 23	925,305
Week previous	1,565,293
BEEF CUTS:	
Week ended Feb. 23	361,940
Week previous	236,391
VEAL AND CALF CUTS:	
Week ended Feb. 23	3,215
Week previous	2,877
LAMB AND MUTTON:	
Week ended Feb. 23	3,851
Week previous	5,160
BEEF CURED:	
Week ended Feb. 23	13,724
Week previous	15,937
PORK CURED AND SMOKED:	
Week ended Feb. 23	257,803
Week previous	589,691

LOCAL SLAUGHTER

CATTLE:	Head
Week ended Feb. 23	11,942
Week previous	12,931
CALVES:	
Week ended Feb. 23	8,017
Week previous	8,649

PHILA. FRESH MEATS

Feb. 26, 1957

WESTERN DRESSED	
STEER CARCASSES: (Cwt.)	
Choice, 500/800	\$35.00 @ 37.50
Choice, 800/900	34.00 @ 35.50
Good, 500/800	33.00 @ 34.00
Hinds, choice	43.00 @ 45.00
Hinds, good	40.00 @ 42.00
Rounds, choice	42.00 @ 45.00
Rounds, good	40.00 @ 42.00
COW CARCASSES:	
Com'l, all wts.	27.50 @ 29.00
Utility, all wts.	26.00 @ 27.50
VEAL (SKIN OFF):	
Choice, 90/120	42.00 @ 46.00
Choice, 120/150	42.00 @ 46.00
Good, 50/90	36.00 @ 38.00
Good, 90/120	38.00 @ 40.00
Good, 120/150	39.00 @ 41.00
LAMB:	
Ch. & pr., 30/45	41.00 @ 44.00
Ch. & pr., 45/55	39.00 @ 44.00
Good, 30/45	37.00 @ 40.00
Good, 45/55	37.00 @ 40.00
LOCALLY DRESSED	
STEER BEEF (lb.)	Choice Good
Carc., 5/700	35 1/2 @ 37 1/2
Carc., 7/800	35 @ 36 1/2
Hinds, 5/700	42 @ 45
Hinds, 7/800	41 @ 44
Rounds, no flank	42 @ 44
Hip rd. plus flank	41 @ 43
Full loins, untrim.	43 @ 47
Short loins, untrim.	50 @ 56
Ribs, (7 bone)	44 @ 50
Arm chucks	30 @ 32
Briskets	27 @ 30
Short plates	13 @ 16

PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

(Carlot basis, Chicago price zone, February 27, 1957)

SKINNED HAMS			BELLIES		
Fresh or F.F.A.		Frozen	Fresh or F.F.A.		Frozen
43 1/4a	10/12	43a	32n	6/8	32n
41 1/4	12/14	41 1/2	32	8/10	32
40 1/4	14/16	40 1/2	29 1/2	10/12	30
40	16/18	40	29	12/14	28 1/2
39 1/4a	18/20	39 1/2n	27@27 1/2	14/16	27@27 1/2
39 1/4	20/22	39 1/2	26@26 1/2	16/18	26@26 1/2
39 1/4	22/24	39 1/2	24 1/2	18/20	24 1/2
39 1/4	24/26	39 1/2	Gr. Amn.		D.S. Clear
37 1/4	25/30	37 1/2	21n	18/20	22 1/2n
36	25/up, 2's in.	36	20 1/2	20/25	22 1/2n

Ham quotations based on product conforming to Board of Trade definition regarding new trim.

PICNICS			FRESH PORK CUTS		
Fresh or F.F.A.		Frozen	Job Lot		Car Lot
23@23 1/2	4/6	23@23 1/2	40@42	Loins, 12/dn.	38 1/2
22	6/8	22	39@40	Loins, 12/16	38
22n	8/10	22n	38@38 1/2	Loins, 16/20	38
22n	10/12	22n	37 1/2	Loins, 20/up	36
22n	12/14	22n	32 1/2@33 1/2	Butts, 4/8	31
22	8/up, 2's in.	22n	31 1/2@32	Butts, 8/12	31

FAT BACKS			OTHER CELLAR CUTS		
Fresh or Frozen		Cured	Fresh or Frozen		Cured
10 1/4n	6/8	11n	15 1/2	Square Jowls	13a
10 1/4n	8/10	11	13	Jowl Butts, Loose	13a
10 1/4n	10/12	12	14 1/2n	Jowl Butts, Boxed	13a
12n	12/14	14a			
13 1/2n	14/16	15 1/2			
14 1/2n	16/18	16 1/2a			
14 1/2n	18/20	16 1/2a			
14 1/2n	20/25	16 1/2a			

n—nominal, a—asked.

LARD FUTURES PRICES

NOTE: Add 1/4¢ to all price quotations ending in 2 or 7.

FRIDAY, FEB. 22, 1957

Board of Trade Closed
No trading in lard futures in observance of Washington's birthday anniversary.

MONDAY, FEB. 26, 1957

Open	High	Low	Close
Mar. 15.00	15.00	14.92	14.97b
May 15.00	15.00	14.90	15.00
July 14.95	15.02	14.90	15.02
Sep. 14.75	14.85	14.75	14.85b
Oct. 14.75			14.75a

Sales: 4,440,000 lbs.

Open interest at close Thurs., Feb. 21: Mar. 529, May 775, July 307, Sept. 116, and Oct. 22 lots.

TUESDAY, FEB. 26, 1957

Mar.	14.95	14.95	14.75	14.75
May	14.97	15.00	14.85	14.87b
July	14.95	15.00	14.90	14.90a
Sep.	14.75	14.80	14.72	14.72
Oct.	14.55	14.55	14.45	14.45b

Sales: 4,600,000 lbs.

Open interest at close Mon., Feb. 25: Mar. 531, May 781, July 316, Sept. 117, and Oct. 22 lots.

WEDNESDAY, FEB. 27, 1957

Mar.	14.72	14.77	14.62	14.67
May	14.85	14.87	14.75	14.77
July	14.90	14.90	14.80	14.80a
Sep.	14.70	14.70	14.70	14.70
Oct.	14.42	14.42	14.42	14.42

Sales: 5,680,000 lbs.

Open interest at close Tues., Feb. 26: Mar. 536, May 786, July 316, Sept. 118, and Oct. 24 lots.

THURSDAY, FEB. 28, 1957

Mar.	14.60	14.60	14.35	14.45
May	14.70	14.70	14.57	14.65
July	14.75	14.75	14.57	14.62
Sep.	14.60	14.60	14.55	14.55a
Oct.	14.35	14.35	14.35	14.35a

Sales: 11,000,000 lbs.

Open interest at close Wed., Feb. 27: Mar. 528, May 761, July 315, Sept. 116, and Oct. 23 lots.

HOG VALUES BEST SINCE EARLY WINTER

(Chicago costs, credits and realizations for first two days of week.)

Hog values, improving again this week, rose to their highest levels since the early winter. All three hog classes returned plus margins due to decided markups in pork, while last week's gains hinged mostly on a declining live hog market.

	-180-220 lbs.—		-220-240 lbs.—		-240-270 lbs.—	
	Value		Value		Value	
Lean cuts	per cwt.	per cwt.	per cwt.	per cwt.	per cwt.	per cwt.
Fat cuts, lard	5.88	8.41	5.87	8.25	5.47	7.32
Ribs, trimmings, etc.	1.84	2.63	1.69	2.35	1.51	2.10
Cost of hogs	\$16.71		\$17.00		\$16.81	
Condemnation loss	.08		.08		.08	
Handling, overhead	1.62		1.47		1.22	
TOTAL COST	18.41	26.30	18.55	25.94	18.11	25.15
TOTAL VALUE	19.67	28.00	19.10	26.69	18.26	23.38
Cutting margin	+\$1.26	+\$1.80	+\$.55	+\$.75	+\$.15	+\$.21
Margin last week	+ 1.17	+ 1.67	+ .29	+ .41	— .04	— .06

PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles	San Francisco	No. Portland
	Feb. 26	Feb. 26	Feb. 26
FRESH PORK (Carcass): (Packer style)		(Shipper style)	(Shipper style)
80-120 lbs., U.S. No. 1-3	None quoted	None quoted	None quoted
120-170 lbs., U.S. No. 1-3	\$31.00@33.00	None quoted	\$25.00@30.00
FRESH PORK CUTS, No. 1:			
LOINS:			
8-10 lbs.	45.00@48.00	\$48.00@50.00	44.00@50.00
10-12 lbs.	45.00@48.00	50.00@52.00	44.00@50.00
12-16 lbs.	43.00@46.00	44.00@48.00	43.00@45.00
PICNICS:	(Smoked)	(Smoked)	(Smoked)
4-8 lbs.	30.00@34.00	32.00@36.00	32.00@34.00
HAMS, Skinned:			
12-16 lbs.	49.00@54.00	52.00@56.00	48.00@52.00
16-18 lbs.	48.00@53.00	52.00@56.00	48.00@51.00
BACON "Dry" Cure, No. 1:			
6-8 lbs.	45.00@52.00	52.00@56.00	47.00@51.00
8-10 lbs.	45.00@51.00	48.00@52.00	44.00@48.00
10-12 lbs.	43.00@50.00	46.00@50.00	42.00@46.00
LARD, Refined:			
1-lb. cartons	19.00@21.00	22.00@23.00	17.00@20.00
50-lb. cartons & cans.	18.00@20.75	20.00@22.00	None quoted
Tierces	16.50@20.25	18.00@20.00	15.00@19.00

N. Y. FRESH PORK CUTS

Feb. 26, 1957

	City
Hams, sknd., 10/14	\$45.00@48.00
Pork loins, 8/12	45.00@49.00
Pork loins, 12/16	44.00@47.00
Boston butts, 4/8	35.00@38.00
Regular picnics, 4/8	27.00@30.00
Spareribs, 3/down	42.00@45.00
Pork trim., regular	27.00
Pork trim., spec. 80%	39.00
(L.C.I. prices cwt.)	
Pork loins, 8/12	44.00@47.00
Pork loins, 12/16	42.00@46.00
Hams, sknd., 10/14	45.00@48.00
Boston butts, 4/8	34.00@38.00
Picnics, 4/8	27.00@30.00
Spareribs, 3/down	39.00@42.00

PHILA. FRESH PORK

Feb. 26, 1957

	WESTERN DRESSED
PORK CUTS—U.S. No. 1-3, lb.	
Reg. loins, trmd., 8/12	43@45
Reg. loins, trmd., 12/16	42@44
Butts, Boston, 4/8	35@37
Spareribs, 3/down	41@43
LOCALLY DRESSED	
Pork loins, 8/12	45@48
Pork loins, 12/16	44@47
Bellies, 10/12	29@33
Spareribs, 3/down	42@46
Skinned hams, 10/12	45@50
Skinned hams, 12/14	47@49
Picnics, 4/8	29@32
Boston Butts, 4/8	35@39

N. Y. DRESSED HOGS

(L.C.I. prices)

	(Heads on, leaf fat in)
50 to 75 lbs.	\$28.75@31.75
75 to 100 lbs.	28.75@31.75
100 to 125 lbs.	28.75@31.75
125 to 150 lbs.	28.75@31.75

CHGO. WHOLESALE SMOKED MEATS

Feb. 26, 1957

Hams, skinned, 14/16 lbs.	(Av.)
wrapped	49
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	50
Hams, skinned, 16/18 lbs., wrapped	48
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	49
Bacon, fancy trimmed, brisket off, 6/10 lbs., wrapped	43
Bacon, fancy sq. cut, seedless, 12/14 lbs., wrapped	42
Bacon, No. 1 sliced, 1 lb. heat seal, self service pkg.	54

CHGO. FRESH PORK AND PORK PRODUCTS

Feb. 26, 1957

Hams, skinned, 10/12	44 1/2 @ 45
Hams, skinned, 12/14	43 1/2
Hams, skinned, 14/16	43
Picnics, 4/6 lbs., loose	25
Picnics, 6/8 lbs.	24
Pork loins, boneless	62
Shoulders, 16/dn., loose	29
(Job lots)	
Pork livers	15
Tenderloins, fresh, 10's	72 @ 73
Neck bones, bbls.	7 @ 7 1/2
Ears, 30's	15
Feet, s.c. bbls.	7 @ 8

CHGO. PORK SAUSAGE MATERIALS—FRESH

(To sausage manufacturers in job lots only)

Pork trim., guar. 40%	16 1/2 @ 17
Pork trim., guar. 50%	17 1/2
Pork trim., 80%	31 1/2 @ 32
Pork trim., 95%	44
Pork head meat	24
Pork cheek meat	28 1/2
trim., barrels	28 1/2

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$17.00
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	16.50
Kettle rendered 50-lb. tins, f.o.b. Chicago	18.00
Leaf, kettle rendered tierces, f.o.b. Chicago	18.00
Lard flakes, f.o.b. Chicago	18.75
Neutral tierces, f.o.b. Chicago	19.75
Standard shortening, N. & S. (del.)	23.75
Hydro shortening, N. & S.	24.25

WEEK'S LARD PRICES

P.S. or Dry	Dry	Ref. in
Repd. Cash	Repd. Cash	50-lb.
Tierces (Open)	Tierces (Open)	Mkt. (Open)
(Bd. Trade)	(Bd. Trade)	(Mkt.)
Feb. 22	No trading in lard.	
Feb. 23	15.12 1/2n	13.37 1/2n
Feb. 24	15.00n	13.37 1/2n
Feb. 25	14.87 1/4a	13.25
Feb. 26	14.75a	13.25
Feb. 27	14.50n	13.25
Feb. 28	14.50n	13.25

n—nominal, a—asked.

HOG-CORN RATIOS

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Feb. 23, 1957 was 13.1, the U. S. Department of Agriculture has reported. This ratio compared with the 13.2 ratio for the preceding week and 9.3 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.286, \$1.279, and \$1.266 per bu. during the three periods, respectively.

BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET

Wednesday, Feb. 27, 1957

BLEED

Unground, per unit of ammonia
bulk 6.00b

DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose: 6.00b
Low test 6.00b
Med. test 6.00b
High test 6.00b
Liquid stick, tank cars 2.00

PACKINGHOUSE FEEDS

Carlots, ton
30% meat, bone scraps, bagged \$ 65.00@ 75.00
30% meat, bone scraps, bulk 62.50@ 72.50
35% meat scraps, bagged 82.50
35% digester tankage, bagged 77.50@ 82.50
40% digester tankage, bulk 75.00@ 80.00
40% blood meal, bagged 115.00@ 120.00
Steam bone meal, bagged 85.00
(Specially prepared) 72.50a
60% steam bone meal, bagged 72.50a

FERTILIZER MATERIALS

Feather tankage, ground, per unit ammonia 4.50
Hoof meal, per unit ammonia 15.00@ 5.25n

DRY RENDERED TANKAGE

Low test, per unit prot. 1.20@ 1.25
Med. test, per unit prot. 1.20n
High test, per unit prot. 1.15n

GELATINE AND GLUE STOCKS

Cwt.
Calf trimmings, limed (glue) 1.25@ 1.35
Hide trimmings, green salted (glue) 7.00
Cattle jaws, scraps and knuckles (gelatine, glue), per ton 55.00@ 57.00
Pig skin scraps (gelatine) 7.75@ 8.00

ANIMAL HAIR

Winter coil dried, per ton 90.00@ 95.00
Summer coil dried, per ton 74.50@ 45.00
Cattle switches, per piece 13 1/2 @ 5 1/2
Winter processed (Nov.-March) 18 1/2 n
gray, lb. 11n
Summer processed (April-Oct.) 11n
gray, lb. 11n

†F.O.B. Chgo. *Delivered. n-nom. n-asked

TALLOW and GREASES

Wednesday, February 27, 1957

A fair trade was consummated on inedible tallow and greases late last week, in the Midwest, and mostly at steady prices. Bleachable fancy tallow sold at 7c, special tallow at 6 1/2c, No. 1 tallow at 6 1/4c, all c.a.f. Chicago. Inquiry for yellow grease was at 5 1/4@ 5 1/2c, c.a.f. Chicago, on regular production, and 6c was talked on low-acid material. Choice white grease, all hog, was bid at 8 1/2@ 8 3/4c, c.a.f. East, quality and shipment considered, and was held at 8 3/4c.

The market was quiet on Monday of the new week, with bleachable fancy tallow bid at 7 1/2c, delivered New York, on regular production, and at 8c, on hard body material. Regular bleachable stock was offered at 8c. Bids were lacking on edible tallow, with offerings listed at steady quotations. Original fancy tallow was bid at 8 1/2c, c.a.f. East, and held at 8 1/2c.

On Tuesday, additional tanks of bleachable fancy tallow sold at 7c, special tallow and B-white grease at

6 1/2c, No. 1 tallow at 6 1/4c, and No. 2 tallow at 5 3/4c, all c.a.f. Chicago. A good movement was recorded on choice white grease, all hog, at 8 3/4c, delivered East. Edible tallow sold at 12 1/4@ 12 3/4c, c.a.f. Chicago, and Chicago basis. Prices were steady on bleachable fancy tallow for eastern destination, with 7 1/2c, c.a.f. New York, bid on regular production, and 8c bid on hard body material.

Very little change took place at midweek. Yellow grease was bid at 5 1/4@ 5 1/2c, c.a.f. Chicago, on regular production, and at 6 1/2c on low acid. Special tallow sold at 6 1/2c, c.a.f. Chicago, and B-white grease at 7 1/2c, c.a.f. East. Some inquiry was reported from the East. Choice white grease, not all hog, was bid at 8 3/4c, c.a.f. New York, and all hog product was bid at 8 3/4c, with offerings light. No material change was indicated early on edible tallow. Bids were lacking.

TALLOWs: Wednesday's quotations: edible tallow, 11 3/4c, f.o.b. River and 12 1/4@ 12 3/4c, Chicago basis; original fancy tallow, 7 1/2c; bleachable fancy tallow, 7c; prime tallow, 6 3/4c; special tallow, 6 1/2c; No. 1

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tallow, 6¼c; and No. 2 tallow, 5¼c.

GREASES: Wednesday's quotations: choice white grease, not all hog, 7¼c; B-white grease, 6½c; yellow grease, 5½@6c; house grease, 5½c; and brown grease, 5¼c. Choice white grease, all hog, was quoted at 8¼c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, Feb. 27, 1957
Dried blood was quoted Wednesday at \$4.75 per unit of ammonia. Low test wet rendered tankage was quoted at \$5 per unit of ammonia and dry rendered tankage was priced at \$1.05 per unit of protein.

N.Y. COTTONSEED OIL FUTURES

MONDAY, FEB. 25, 1957

	Open	High	Low	Close	Prev. close
Mar.	16.08b	16.16	16.08	16.19b	16.19b
May	16.22b	16.32	16.20	16.32	16.28b
July	16.15b	16.29	16.15	16.29	16.26b
Sept.	15.83	16.05	15.83	16.05	15.96
Oct.	15.55b	15.74	15.74	15.74	15.70
Dec.	15.52	15.54	15.49	15.53b	15.50b
Jan.	15.52n	15.55n	15.55n
Mar.	15.40b	15.52b	15.56

Sales: 289 lots.

TUESDAY, FEB. 26, 1957

Mar.	16.10	16.17	15.92	15.92	16.19b
May	16.20b	16.33	16.16	16.17	16.32
July	16.20b	16.29	16.13	16.13	16.29
Sept.	15.95b	16.00	16.00	15.90b	16.05
Oct.	15.60b	15.62	15.62	15.63b	15.74
Dec.	15.48b	15.53	15.53	15.47b	15.55b
Jan.	15.48n	15.47n	15.55n
Mar.	15.48b	15.43b	15.52b

Sales: 394 lots.

WEDNESDAY, FEB. 27, 1957

Mar.	15.91	16.06	15.91	15.93	15.92
May	16.16	16.27	16.15	16.22	16.17
July	16.13b	16.25	16.15	16.18	16.13
Sept.	15.88b	15.94	15.91	15.94	15.90b
Oct.	15.55b	15.65	15.65	15.64b	15.63b
Dec.	15.49	15.55	15.49	15.50b	15.47b
Jan.	15.49n	15.50n	15.47n
Mar.	15.40b	15.45b	15.49b

Sales: 213 lots.

VEGETABLE OILS

Wednesday, Feb. 27, 1957

Crude cottonseed oil, f.o.b.	13¾n
Valley	13¾
Southeast	13¾
Texas	13¾ @ 13¾
Corn oil in tanks, f.o.b. mills	14¼ @ 14¼
Soybean oil, f.o.b. Decatur	13¾a
Peanut oil, f.o.b. mills	15¾n
Coconut oil, f.o.b. Pacific Coast	10½b @ 11a
Cottonseed feets:	
Midwest and West Coast	2 @ 2¼
East	2 @ 2¼

OLEOMARGARINE

Wednesday, Feb. 27, 1957

White domestic vegetable	28
Yellow quarters	30
Milk churned pastry	27
Water churned pastry	26

OLEO OILS

Wednesday, Feb. 27, 1957

Prime oleo stearine (slack barrels)	13¾
Extra oleo oil (drums)	18 @ 18¾
Prime oleo oil (drums)	17¼ @ 17¾

n—nominal, a—asked, b—bid, pd—paid.

Argentina Increases Supply Of Animal Fats for Export

With the increased slaughter of hogs and cattle in Argentina during 1956, larger amounts of lard and tallow were made available to new markets. Italy is becoming an important market for both of these products.

HIDES AND SKINS

Big packer hide trade slow, with prices mostly steady in largely a broker and dealer market—Small packer and country hide trade along pattern of market for big packer stock, with most preference still for lighter average selections—Kipskins steady with last week's late advance—Sheepskins firm

CHICAGO

PACKER HIDES: Trading on big packer hides opened the week dull, as it was indicated that offering lists had not been completed. Trading was resumed Tuesday with several selections selling at steady prices. Heavy native cow hides sold at 9½c, heavy native steers at 9c, and branded cows brought 8½c. A few branded steer hides sold steady. Trading continued light on Wednesday at steady prices. It was reported that dealers and brokers were the main buyers, with tanners showing only casual interest.

SMALL PACKER AND COUNTRY HIDES: The small packer and country packer hide markets were mostly quiet, awaiting developments in the big packer hide market. Midwestern heavier average hides were available, but buyers were not eager to trade at asking prices. Demand reported still good on lighter average hides.

CALFSKINS AND KIPSKINS: Big packer calfskin market was fairly quiet. Northern heavy and light calfskins last sold at 47½c and 37½c, and Milwaukee heavy calf brought 45c. The big packer kipskin market advanced late last week. River kip

and overweights sold 31c and 27½c, and Southwesterns sold from 30c down to 26½c. There were no confirmed trades up to late midweek, but the market had a firm undertone.

SHEEPSKINS: A firm market on shearlings, with midwestern No. 1 shearlings quoted at 2.00 @ 2.30 and fall clips from 2.40 @ 2.80 depending on quality. No. 2's moved at 1.65 @ 1.75, and No. 3's 65c @ 75c.

CHICAGO HIDE QUOTATIONS

PACKER HIDES		
	Week ended Feb. 27, 1957	Cor. Week 1956
Lgt. native steers	14½	14n
Hvy. nat. steers	9	11n
Ex. lgt. nat. steers	18
Butt-brand. steers	8	9½
Colorado steers	7½	8
Hvy. Texas steers	8	9½n
Light Texas steers	11
Ex. lgt. Texas steers	15n	14½n
Heavy native cows	9½	12
Light nat. cows	14½ @ 15½	16 @ 17n
Branded cows	8½	10 @ 11n
Native bulls	7 @ 8n	10 @ 11n
Branded bulls	7n	9 @ 10n
Calfskins:		
Northern, 10/15	45 @ 57½	47½ @ 52½n
10 lbs./down	37½	45n
Kips, Nor., nat., 15/25	31	38n

SMALL PACKER HIDES

STEERS AND COWS:			
60 lbs. and over	8¼n	11	@ 11¼n
50 lbs.	11½n	13	@ 13½

SMALL PACKER SKINS

Calfskins, all wts.	28n	37	@ 39n
Kipskins, all wts.	21n	23	@ 25n

SHEEPSKINS

Packer shearlings:			
No. 1	2.00 @ 2.30	2.75 @ 3.00n	
Dry Pelts	26½ @ 27	25 @ 28n	
Horsehides, untrim.	9.00	8.50 @ 9.00n	
Horsehides, trim.	8.00		

N. Y. HIDE FUTURES

MONDAY, FEB. 25, 1957

	Open	High	Low	Close
Apr.	11.00b	11.05b-12n
July	11.63	11.63	11.55	11.55b-12.10n
Oct.	12.00b	12.25b-40n
Jan.	12.30b	12.50b-65n
Apr.	12.55b	12.70b-95n
July	12.70b

Sales: five lots.

TUESDAY, FEB. 26, 1957

Apr.	11.00b	11.25b-45n
July	11.52b	11.70	11.70	11.53b-90n
Oct.	11.95b	12.20b-40n
Jan.	12.20b	12.50b-75n
Apr.	12.45b	12.75b-13.00n
July	12.65b	12.95b-13.00n

Sales: one lot.

WEDNESDAY, FEB. 27, 1957

Apr.	11.00b	11.45	11.45	11.45b-50n
July	11.60b	12.00	11.95	11.95b-90n
Oct.	12.00b	12.50	12.50	12.50b-80n
Jan.	12.25b	12.75b-130n
Apr.	12.50b	13.00b-130n
July	12.75b	13.25b-45n

Sales: 16 lots.

THURSDAY, FEB. 28, 1957

Apr.	11.45b	11.60	11.55	11.58 @ 6n
July	12.00b	12.15	12.10	12.12b-11n
Oct.	12.45b	12.64	12.55	12.60b-60n
Jan.	12.65b	12.90b-13.00n
Apr.	12.85b	13.15b-20n
July	13.00b	13.35b-60n

Sales: 24 lots.

Argentine Hide Exports

Exports of hides from Argentina increased from 367,000,000 lbs. in 1955 to 452,000,000 lbs. in 1956. The value of hides shipped in 1955 was \$54,000,000 as compared with \$63,000,000 in 1956.

Net Hide Exports 4,500,000

The net export of hides in 1956 was expected to be about 4,500,000 pieces of various kinds as against 5,175,000 in 1955, the National Hide Association has estimated. Net exports on calfskins and kipskins in 1955 was 2,025,000, while in 1956 there may be net imports of calfskins of about 400,000 to 500,000 pieces.

Jap 1956 Hide Imports Up

Japanese imports of hides and skins in 1956 totaled 76,067 metric tons, compared with 61,763 metric tons in 1955, or an increase of 23 per cent. In 1954 the U.S. supplied approximately 70 per cent of Japan's imports of hides and skins, according to the Foreign Agricultural Service.

LIVESTOCK MARKETS...Weekly Review

Calf Crop In U. S. Last Year Slightly Below 1955 Number

The United States calf crop in 1956 totaled 42,317,000 head, down a shade from the 42,566,000 head born in 1955, according to the Crop Reporting Board. However, the 1956 calf crop was 16 per cent larger than the 1945-54 average.

The decrease in the calf crop last year resulted from a decline in cows and heifers two years old and over. The number of all cows and heifers two years old and over on January 1, 1956 was 48,729,000 down from 49,121,000 on hand a year earlier. On January 1, 1957 the number was down to 47,784,000 head. Cow slaughter continued high in 1956 and cow herds were reduced during the year in all regions, except in the South Atlantic area.

The number of calves born in 1956 expressed as a percentage of cows and heifers two years old and older on January 1, 1956 was 87 per cent—the same as the previous year, and 3 percentage points above the ten-year average of 84 per cent.

The calf crop of 17,831,000 head in the north central states was 1 per

cent smaller than in 1955, but 12 per cent larger than the 1945-54 average. The crop expressed as a per cent of cows and heifers two years old and over was 91 compared with 90 in 1955. The western states showed a crop of 7,110,000 head in 1956 compared with 7,221,000 born in 1955, or 86 compared with 88 the previous year. In the south central states, the crop was estimated at 10,973,000 head compared with 11,031,000 in 1955, 84 per cent—unchanged from 1955.

In the North Atlantic region, the crop totaled 3,098,000 head compared with 3,086,000 head in 1955, or 85 per cent.

In the South Atlantic States, the calf crop was 3,305,000 head—less than 1 per cent above the previous year, and 78 per cent of the number of cows and heifers two years old and older on January 1, 1956.

LIVESTOCK CARLOADINGS

A total of 5,407 railroad cars was loaded with livestock in the week ended February 9, the Association of American Railroads has reported. This was 1,011 cars fewer than were loaded in the same 1956 week.

Court Rules Denver Yards Rule 10C As "Unlawful"

Rule 10C of the Denver Union Stockyard Co., a controversial ruling on country buying of Denver market operators, was found invalid and termed "an unlawful restriction" by the tenth U. S. Circuit Court of Appeals in a recent decision handed down in Denver.

The decision in effect, reads: "We conclude Regulation 10C is an unlawful restriction upon the statutory rights and duties of all market agencies, and bears no reasonable relationship to the duties required of the stockyard company under provisions of the Packers and Stockyards Act."

Essentially, Rule 10C, issued in February of 1955, required that commission men and order buyers using Denver Union Stockyard Co. facilities not divert cattle in a prescribed area of Colorado from the Denver market.

Petitioner was Producers Livestock Marketing Association, which challenged the rule, "on its face."

Range Rating Remains Poor In The West At 62 Per Cent

Winter range and pasture feeds in the West were at the lowest condition point on January 1 since 1935, following the 1934 drouth, according to the U. S. Agricultural Marketing Service.

Range feed, at 62 per cent, compared with the January of 1935 rating of 59 per cent. Most western ranges and pastures were open during December. The mild weather made it possible to fully utilize the short feed supply and, in some cases, conserve hay and other feeds.

LIVESTOCK ON FARMS ON JANUARY 1, 1942-57

(Figures are in millions; last three zeros have been omitted)

Year	Cattle and Calves		Sheep and Lambs		Total	Total Hogs
	Not for Milk	For Milk	On Feed	Stock Sheep		
1942	37,188	38,837	76,025	49,346	56,213	60,607
1943	40,964	40,240	81,204	6,954	48,196	55,150
1944	44,077	41,257	85,334	6,512	44,270	50,782
1945	57,803	37,770	85,573	46,830
1946	55,739	26,695	82,434	42,436
1947	42,871	37,683	80,554	5,693	31,805	37,498
1948	41,002	36,169	77,171	4,851	29,486	34,337
1949	41,560	35,270	76,830	4,003	26,940	30,943
1950	42,508	35,455	77,963	3,644	26,182	29,826
1951	46,685	35,398	82,083	3,382	27,251	30,633
1952	52,837	35,235	88,072	4,038	27,944	31,900
1953	58,320	35,921	94,241	4,307	27,593	31,356
1954	59,518	36,161	95,679	4,277	27,079	31,582
1955	61,231	35,361	96,592	4,445	27,137	31,273
1956	62,067	34,737	96,804	4,261	27,012	30,838
1957	60,708	34,458	95,166	4,468	26,370	30,838

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JACKSON, MISS.
JONESBORO, ARK.
LAFAYETTE, IND.

LOUISVILLE, KY.
MONTGOMERY, ALA.
NASHVILLE, TENN.
OMAHA, NEBR.
PAYNE, OHIO
SIOUX CITY, IOWA
SIOUX FALLS, S.D.
VALPARAISO, IND.

SERVICE
KENNETT-MURRAY
LIVESTOCK BUYING

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, February 23, 1957, as reported to The National Provisioner:

CHICAGO
Armour, 6,984 hogs; Shippers, 7,898 hogs; and Others, 16,987 hogs. Totals: 24,040 cattle, 942 calves, 31,869 hogs and 5,915 sheep.

KANSAS CITY
Cattle Calves Hogs Sheep
Armour... 2,892 631 2,445 2,217
Swift... 3,164 734 3,811 1,458
Wilson... 1,502 ... 2,322 ...
Butchers 6,370 123 1,484 ...
Others... 1,182 ... 2,432 ...
Totals 15,110 1,488 12,494 3,675

OMAHA
Cattle and Calves Hogs Sheep
Armour... 7,418 5,054 2,540
Cudahy... 3,879 4,357 2,901
Swift... 5,330 5,149 4,064
Wilson... 2,784 3,825 2,074
Am. Stores... 698 ...
Cornhusker 1,728 ...
O'Neill... 725 ...
R. & C... 878 ...
Neb. Beef... 637 ...
Gr. Omaha... 788 ...
Rothschild... 966 ...
Roth... 936 ...
Kinsman... 743 ...
Omaha... 502 ...
Union... 1,193 ...
Others... 746 4,492 ...
Totals 30,971 22,877 11,669

E. ST. LOUIS
Cattle Calves Hogs Sheep
Armour... 2,569 489 11,098 1,682
Swift... 3,257 937 14,585 1,965
Hunter... 1,174 ... 7,166 ...
Hell... ... 1,852 ...
Krey... ... 8,722 ...
Totals 7,000 1,426 43,373 3,647

ST. JOSEPH
Cattle Calves Hogs Sheep
Swift... 2,863 275 10,036 3,279
Armour... 3,550 189 4,479 1,530
Others... 4,153 ... 2,130 414
Totals 10,566 464 16,645 5,223

*Do not include 250 cattle, 148 calves, 6,477 hogs and 5,538 sheep direct to packers.

SIOUX CITY
Cattle Calves Hogs Sheep
Armour... 3,169 ... 5,180 2,884
S.C. Dr. ...
Beef... 3,324 ...
Swift... 3,613 ... 3,527 1,222
Butchers 1,221 ...
Others... 7,057 9 10,756 20
Totals 18,384 9 19,463 4,226

WICHITA
Cattle Calves Hogs Sheep
Cudahy... 1,441 306 2,250 ...
Dunn... 130 ...
Sunflower 63 ...
Dold... 85 ... 726 ...
Excel... 549 ...
Kansas... 502 ...
Armour... 82 ... 397 ...
Swift... ... 1,025 ...
Others... 1,081 ... 205 650
Totals 3,042 306 3,181 2,072

OKLAHOMA CITY
Cattle Calves Hogs Sheep
Armour... 879 86 618 484
Wilson... 1,568 193 781 196
Others... 2,227 219 1,175 ...
Totals 4,672 498 2,574 680

*Do not include 1,050 cattle, 208 calves, 9,277 hogs and 2,626 direct to packers.

LOS ANGELES
Cattle Calves Hogs Sheep
Armour... 361 13 ...
Cudahy... ... 73 ...
Swift... 303 5 ...
Wilson... 162 ...
Ideal... 795 ... 844 ...
United... 589 ...
Acme... 115 ...
Atlas... 997 ...
Golding... 248 6 ...
Others... 2,834 397 383 ...
Totals 7,057 421 800 ...

DENVER
Cattle Calves Hogs Sheep
Armour... 588 ... 3,185 ...
Swift... 1,450 130 2,056 9,859
Cudahy... 996 16 4,719 643
Wilson... 703 ... 4,814 ...
Others... 7,371 123 2,106 648
Totals 11,058 269 8,881 19,149

CINCINNATI
Cattle Calves Hogs Sheep
Gall... ...
Schlachter 164 45 ...
Others... 3,735 858 13,746 406
Totals 3,899 903 13,746 417

ST. PAUL
Cattle Calves Hogs Sheep
Armour... 5,018 3,180 13,296 3,473
Bartusch 1,217 ...
Rifkin... 903 30 ...
Superior... 1,774 ...
Swift... 5,077 3,227 18,781 1,798
Others... 2,735 3,290 12,807 1,470
Totals 16,724 9,727 44,884 6,741

FORT WORTH
Cattle Calves Hogs Sheep
Armour... 976 875 1,113 2,916
Swift... 447 508 886 3,487
Morrell... 673 7 ...
City... 286 ... 77 ...
Rosenthal 283 2 ...
Totals 2,645 1,302 2,076 6,403

TOTAL PACKER PURCHASES
Week ended Feb. 23, 1957
Cattle... 156,068 166,512 159,894
Hogs... 222,963 280,469 266,952
Sheep... 70,017 82,738 89,231

CORN BELT DIRECT TRADING

Des Moines, Feb. 27—Prices on hogs at the ten concentration yards in Iowa and Minnesota were quoted by the USDA as follows:

Barrows, gilts, U.S. No. 1-3:
120-180 lbs. \$13.75@16.10
180-240 lbs. 15.75@17.00
240-270 lbs. 15.80@16.90
270-330 lbs. 15.25@16.35
Sows, U.S. No. 1-3:
270-330 lbs. 15.00@16.25
330-400 lbs. 13.00@15.75
400-450 lbs. 14.00@15.25

Corn belt hog receipts were reported by the U. S. Department of Agriculture as follows:

	This week	Last week	Last year
Feb. 21	59,500	57,000	110,000
Feb. 22	21,000	41,000	61,000
Feb. 23	31,500	28,000	53,000
Feb. 25	73,000	58,000	89,000
Feb. 26	59,000	51,000	90,000
Feb. 27	65,000	63,000	70,000

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, Feb. 27, were as follows:

CATTLE: Cwt.
Steers, choice \$20.00@21.50
Steers, good 18.00@19.00
Heifers, choice None qtd.
Heifers, good 17.00@19.00
Cows, util. & com'l. 11.00@13.00
Cows, can. & cut. 9.50@11.50
Bulls, util. & com'l. 13.50@16.50
Bulls, good (beef) .. 12.50@13.50

VEALERS:
Good & choice 22.00@28.50
Calves, gd. & ch. 15.00@20.00

HOGS, U.S. No. 1-3:
120/160 lbs. 13.25@14.75
160/180 lbs. 14.75@17.50
180/200 lbs. 17.50@18.00
200/220 lbs. 17.50@18.00
220/240 lbs. 17.25@17.85
240/270 lbs. 17.00@17.75
270/300 lbs. 16.75@17.25
300/330 lbs. 16.50@16.75
Sows, U.S. No. 1-3,
180/360 lbs. 15.75@16.50

LAMBS:
Gd. & ch. (wooled) .. 18.50@20.50
Gd. & ch. (shorn) .. 20.00 only

WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended Feb. 23, 1957 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	11,942	8,017	55,992	35,070
Baltimore, Philadelphia	8,913	1,031	30,463	3,587
Cin., Cleve., Detroit, Indpls.	19,988	7,766	108,712	12,484
Chicago Area	24,015	6,668	45,776	6,587
St. Paul-Wis. Areas ²	27,325	29,405	88,364	17,261
St. Louis Area ³	13,502	2,534	92,031	6,261
Sioux City-So. Dakota ⁴	16,208	...	43,835	12,332
Omaha	32,301	778	58,603	15,535
Kansas City	14,572	1,965	25,741	8,213
Iowa-So. Minnesota ⁵	28,760	13,389	226,976	35,128
Louisville, Evansville, Nashville, Memphis	10,189	6,781	53,163	...
Georgia-Alabama Area ⁶	6,043	2,378	32,840	...
St. Joseph, Wichita, Okla. City	17,291	2,420	39,716	11,335
Ft. Worth, Dallas, San Antonio	11,900	4,541	21,396	8,945
Denver, Ogden, Salt Lake City	15,067	716	13,794	25,678
Los Angeles, San Fran. Areas ⁷	20,943	3,324	26,322	27,706
Portland, Seattle, Spokane	5,961	365	12,000	3,383
Grand Totals	284,780	92,228	976,324	227,745
Totals same week 1956	283,088	99,383	1,220,176	241,751

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis Mo. ⁴Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. ⁵Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁶Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁷Includes Los Angeles, Vernon San Francisco, San Jose, Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended February 16 compared with the same time 1956 was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

Stockyards	GOOD STEERS UP TO 1000 lbs.		VEAL CALVES Good and Choice		HOGS* Grade B ¹ Dressed		LAMBS Good Handyweights	
	1957	1956	1957	1956	1957	1956	1957	1956
Toronto	\$18.39	\$17.50	\$27.50	\$27.95	\$33.13	\$32.50	\$22.03	\$22.14
Montreal	17.50	20.00	27.00	32.50	22.52	18.50	18.00	18.00
Winnipeg	17.11	16.63	26.51	27.00	31.26	19.92	18.50	18.50
Calgary	17.00	16.08	17.77	18.52	30.32	20.01	18.30	17.58
Edmonton	16.50	15.80	22.50	22.25	30.90	20.65	19.60	18.45
Lethbridge	16.75	15.90	17.15	...	30.10	19.90	19.00	17.25
Pr. Albert	15.37	16.00	22.50	22.25	29.50	18.00	16.50	...
Moose Jaw	15.75	15.75	16.00	...	29.50	18.00
Saskatoon	16.60	16.20	26.50	23.00	29.50	18.00	17.60	...
Regina	15.75	15.88	23.50	...	29.65	18.00	16.75	...
Vancouver	17.00	16.85	21.80	22.28

*Canadian government quality premium not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Georgia; Dothan, Alabama and Jacksonville, Florida, during week ended February 22:

	Cattle	Calves	Hogs
Week ended February 22	3,402	950	19,448
Week previous (five days)	3,134	866	19,696
Corresponding week last year	3,605	932	14,205

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Wednesday, Feb. 27 were as follows:

CATTLE: Cwt.
Steers, choice \$19.00@20.00
Steers, good 17.00@19.00
Heifers, ch. & pr. 18.00@19.85
Cows, util. & com'l. 11.00@13.00
Cows, can. & cut. 9.00@11.00
Bulls, util. & com'l. 13.00@14.50

VEALERS:
Good & choice 19.00@23.00
Calves, gd. & ch. 16.00@17.50

HOGS, U.S. No. 1-3:
180/200 lbs. 16.50@17.50
200/220 lbs. 17.00@17.60
220/240 lbs. 17.00@17.65
240/270 lbs. 16.75@17.50
Sows, U.S. No. 1-3,
270/360 lbs. 15.75@16.25

LAMBS:
Good & prime 19.50@21.25
Gd. & pr. (shorn) .. 19.25@20.00

LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Wednesday, Feb. 27 were as follows:

CATTLE: Cwt.
Steers, prime \$23.00 only
Steers, choice 18.50@21.00
Steers, good 17.00@18.00
Heifers, choice 17.75@19.00
Heifers, good 15.50@17.00
Cows, util. & com'l. 11.50@13.25
Cows, can. & cut. 10.50@11.50
Bulls, cut. & com'l. 11.50@15.00
Bulls, good (beef) .. 12.00@13.50

HOGS, U.S. No. 1-3:
180/200 lbs. 16.25@17.25
200/220 lbs. 16.75@17.50
220/240 lbs. 16.75@17.25
240/270 lbs. 16.25@17.25
270/300 lbs. 16.00@16.50
Sows, U.S. No. 1-3,
270/360 lbs. 15.50@16.25

LAMBS:
Good & ch. (wooled) 20.00@21.00
Good & ch. (shorn) .. 19.00@19.50

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughter at 18 centers for the week ended February 23, 1957, compared:

CATTLE

	Week Ended Feb. 16	Prev. Week 1956	Cor. Week 1956
Chicago...	24,040	25,551	23,376
Kan. City...	16,598	18,591	17,525
Omaha...	29,826	31,330	28,671
E. St. Louis...	8,426	9,588	9,729
St. Joseph...	10,403	12,513	10,588
St. Paul...	11,831	12,060	11,245
Wichita...	3,965	5,106	4,577
New York & Jer. City...	11,942	12,838	11,582
Okla. City...	6,427	7,562	7,497
Cincinnati...	4,322	5,591	4,527
Denver...	11,995	11,947	22,779
St. Paul...	13,989	14,731	14,976
Milwaukee...	4,463	5,111	4,404
Totals	158,508	171,614	161,426

HOGS

	Week Ended Feb. 16	Prev. Week 1956	Cor. Week 1956
Chicago...	23,971	31,769	35,397
Kan. City...	12,494	15,485	14,464
Omaha...	39,566	40,143	64,061
E. St. Louis...	43,873	55,673	48,575
St. Joseph...	20,592	26,551	36,811
St. Paul...	15,242	18,466	11,245
Wichita...	8,731	5,683	12,463
New York & Jer. City...	55,992	63,909	51,506
Okla. City...	11,851	16,497	17,735
Cincinnati...	10,428	15,449	16,298
Denver...	10,764	10,462	14,767
St. Paul...	32,077	38,065	51,389
Milwaukee...	4,242	4,384	5,557
Totals	287,323	351,521	380,268

SHEEP

	Week Ended Feb. 16	Prev. Week 1956	Cor. Week 1956
Chicago...	5,915	5,615	3,615
Kan. City...	3,675	4,874	8,173
Omaha...	13,915	14,207	11,886
E. St. Louis...	3,647	3,702	3,418
St. Joseph...	8,208	9,236	11,681
St. Paul...	3,960	4,232	3,753
Wichita...	1,422	2,388	3,788
New York & Jer. City...	35,076	37,570	41,773
Okla. City...	3,306	4,131	5,102
Cincinnati...	27	284	291
Denver...	23,237	23,306	26,515
St. Paul...	5,271	9,085	5,908
Milwaukee...	1,742	1,503	776
Totals	109,399	120,133	126,679

*Cattle and calves.
*Federally inspected slaughter, including directs.
*Stockyard sales for local slaughter. \$Stockyards receipts for local slaughter, including directs.

CANADIAN KILL

Inspected slaughter of livestock in Canada for week ended Feb. 16:

CATTLE

	Week Ended Feb. 16	Same week 1956
Western Canada...	16,444	14,250
Eastern Canada...	16,731	16,182
Totals	33,175	30,432

HOGS

	Week Ended Feb. 16	Same week 1956
Western Canada...	54,389	39,983
Eastern Canada...	67,043	61,928
Totals	121,432	101,911

All hog carcasses graded

SHEEP

	Week Ended Feb. 16	Same week 1956
Western Canada...	4,113	3,536
Eastern Canada...	2,758	3,450
Totals	6,871	6,995

NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York market for week ended Feb. 23:

	Cattle	Calves	Hogs	Sheep
Salable...	142	48
Total (incl. directs)...	2,616	1,027	18,998	10,154
Prev. wk.	161	22
Salable...	161	22
Total (incl. directs)...	2,570	633	21,420	11,391

*Including hogs at 31st St.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Feb. 21...	2,498	289	10,161	790
Feb. 22...	486	942	5,900	683
Feb. 23...	52	115	1,195	608
Feb. 25...	17,861	381	10,228	2,630
Feb. 26...	9,500	300	9,500	3,000
Feb. 27...	13,000	200	6,600	1,400
*Week so far...	39,361	881	26,328	7,000
Wk. ago...	48,893	1,137	29,059	11,890
Yr. ago...	47,543	1,305	48,093	9,795
2 years ago...	36,181	788	35,743	9,346
*Including 182 cattle, 4,016 hogs and 400 sheep direct to packers.				

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Feb. 21...	3,190	15	2,454	457
Feb. 22...	1,756	34	1,139	236
Feb. 23...	16	72	...	175
Feb. 25...	7,343	7	2,998	728
Feb. 26...	5,000	...	1,500	500
Feb. 27...	6,000	...	500	100
*Week so far...	18,343	7	4,998	1,328
Wk. ago...	21,474	48	4,305	3,824
Yr. ago...	19,669	120	8,085	4,332
2 years ago...	12,298	58	2,314	3,663

FEBRUARY RECEIPTS

	1957	1956
Cattle	186,864	171,649
Calves	7,007	6,008
Hogs	187,238	243,597
Sheep	43,603	46,215

FEBRUARY SHIPMENTS

	1957	1956
Cattle	94,121	83,524
Hogs	32,454	52,372
Sheep	14,088	23,029

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., Feb. 27:

	Week Ended Feb. 27	Week Ended Feb. 20
Packers' purch.	24,523	28,062
Shippers' purch.	7,764	7,511
Totals	32,287	35,573

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, Feb. 22, with comparisons:

	Cattle	Hogs	Sheep
Week to date	256,000	394,000	154,000
Previous week	269,000	470,000	165,000
Same wk. 1956	254,000	554,000	166,000
1957 to date	2,088,000	3,504,000	1,281,000
1956 to date	2,212,000	4,717,000	1,278,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Feb. 21:

	Cattle	Calves	Hogs	Sheep
Los Ang.	7,275	560	910	500
N. P'tland	2,425	235	1,225	2,225
San Fran.	530	100	950	460

LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Wed., Feb. 27 were:

	Cwt.
Steers, gd. & ch.	\$19.00@20.00
Steers, stand. & gd.	15.00@19.00
Helders, gd. & ch.	17.00@19.00
Cows, util. & com'd.	11.50@13.00
Cows, can. & cut.	9.00@11.50
Bulls, util. & com'l.	14.00@15.00

VEALERS: Choice & prime ... 27.00@28.00 Good & choice ... 24.00@27.00 Util. & stand. ... 16.00@23.00

HOGS, U.S. No. 1-3: 180/200 lbs. ... 16.50@16.75 200/220 lbs. ... 16.85@17.00 220/240 lbs. ... 16.50@16.75 240/270 lbs. ... 16.00@16.50

Sows, U.S. No. 1-3, 180/300 lbs. ... 15.25@15.50 Sows, U.S. No. 1-3, 300/400 lbs. ... 14.75@15.25

LAMBS: Choice & prime ... None quoted Good & choice ... 19.75@22.00

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, February 26, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul

HOGS (Includes Bulk of Sales):

BARROWS & GILTS:

U.S. No. 1-3:	120-140 lbs.	140-160 lbs.	160-180 lbs.	180-200 lbs.	200-220 lbs.	220-240 lbs.	240-270 lbs.	270-300 lbs.	300-330 lbs.	330-360 lbs.
None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
120-140 lbs.	\$14.00-15.25	15.00-16.25	16.00-17.50	17.25-17.75	17.00-17.75	16.75-17.75	16.25-17.50	16.00-16.75	15.75-16.00	15.50-15.75
140-160 lbs.	15.00-16.25	16.00-17.50	16.75-17.75	17.00-17.75	16.75-17.75	16.25-17.50	16.00-16.75	15.75-16.00	15.50-15.75	15.25-15.75
160-180 lbs.	16.00-17.50	16.75-17.75	17.00-17.75	16.75-17.75	16.25-17.50	16.00-16.75	15.75-16.00	15.50-15.75	15.25-15.75	15.00-15.25
180-200 lbs.	17.25-17.75	16.25-17.35	16.75-17.50	17.00-17.50	16.50-17.00	16.25-17.50	16.00-16.75	15.75-16.00	15.50-15.75	15.25-15.75
200-220 lbs.	17.00-17.75	16.75-17.35	17.00-17.50	16.75-17.50	16.50-17.00	16.25-17.50	16.00-16.75	15.75-16.00	15.50-15.75	15.25-15.75
220-240 lbs.	16.75-17.75	16.85-17.35	17.00-17.50	16.75-17.50	16.50-17.00	16.25-17.50	16.00-16.75	15.75-16.00	15.50-15.75	15.25-15.75
240-270 lbs.	16.25-17.50	16.65-17.10	16.75-17.15	17.00-17.50	16.75-17.50	16.50-17.00	16.25-17.50	16.00-16.75	15.75-16.00	15.25-15.75
270-300 lbs.	16.00-16.75	16.50-16.85	16.50-17.00	16.50-17.00	16.25-17.50	16.00-16.75	15.75-16.00	15.50-15.75	15.25-15.75	15.00-15.25
300-330 lbs.	None qtd.	16.25-16.60	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
330-360 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.

Medium:

U.S. No. 1-3:	160-220 lbs.	220-300 lbs.	300-330 lbs.	330-360 lbs.	360-400 lbs.	400-450 lbs.	450-550 lbs.
160-220 lbs.	15.50-16.75	14.50-16.25	15.00-16.50	15.50-17.00	15.50-16.25	15.75-16.00	14.75-15.50
220-300 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
300-330 lbs.	16.00 only	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
330-360 lbs.	16.00 only	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
360-400 lbs.	15.75-16.00	15.75-16.00	15.75-16.00	15.75-16.00	15.75-16.00	15.75-16.00	15.75-16.00
400-450 lbs.	15.75-16.00	15.75-16.00	15.75-16.00	15.75-16.00	15.75-16.00	15.75-16.00	15.75-16.00
450-550 lbs.	14.75-15.25	15.00-15.50	15.00-15.25	15.25-16.00	15.25-16.00	15.25-16.00	14.75-15.50

Boars & Stags:

all wts.	10.75-12.00	10.50-12.00	11.00-12.00	11.00-12.00	None qtd.
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SLAUGHTER CATTLE & CALVES:

STEERS:

Prime:	700-900 lbs.	900-1100 lbs.	1100-1300 lbs.	1300-1500 lbs.
700-900 lbs.	None qtd.	None qtd.	None qtd.	None qtd.
900-1100 lbs.	None qtd.	22.00-24.50	None qtd.	None qtd.
1100-1300 lbs.	None qtd.	22.00-24.25	None qtd.	None qtd.
1300-1500 lbs.	None qtd.	21.50-23.50	None qtd.	None qtd.

Choice:

700-900 lbs.	900-1100 lbs.	1100-1300 lbs.	1300-1500 lbs.
700-900 lbs.	None qtd.	19.75-22.50	None qtd.
900-1100 lbs.	20.00-21.00	19.50-22.50	None qtd.
1100-1300 lbs.	20.00-21.00	19.25-22.50	18.75-21.50
1300-1500 lbs.	19.50-20.50	19.00-21.50	18.75-20.50

Good:

700-900 lbs.	900-1100 lbs.	1100-1300 lbs.
700-900 lbs.	17.00-18.00	17.75-19.75
900-1100 lbs.	17.50-18.25	17.50-19.75
1100-1300 lbs.	17.50-18.25	17.50-19.75

Standard,

all wts.	15.50-16.50	15.25-17.75	15.50-16.50	15.50-17.00	14.00-16.50
Utility,	all wts.	14.00-15.50	13.50-15.00	14.00-15.50	12.75-15.50

HEIFERS:

Prime:	600-800 lbs.	800-1000 lbs.
600-800 lbs.	None qtd.	None qtd.
800-1000 lbs.	21.50 only	20.25-21.50
Choice:	600-800 lbs.	18.00-19.50

The ham that's
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baked

... for full, mellow
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OFFICE AND FACTORY, PORT CHESTER, N. Y.

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EUROPEAN EXPERT: World experience in making durable high quality salami species. Available for interview. Medium sized plant preferred. Best references.

W-64, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, ILL.

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Let us help you with your problems in Organization, Management, Production, Labor Relations, Sales and Marketing.

LEE B. REIFEL & ASSOCIATES
216 Bank of Wood County Bldg.
Bowling Green, Ohio

ACCOUNTANT-OFFICE MANAGER: Experienced cost accountant and office manager desires a position with a progressive company offering career possibilities. Thoroughly familiar with all phases of packinghouse accounting as well as credit management. W-46, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, ILL.

RENDERING PLANT: Manager or Superintendent. All phases of rendering edible, inedible and animal feeds, 27 years' experience. Large and small plants. Outstanding record. Will locate anywhere. W-54, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, ILL.

INDUSTRIAL ENGINEER: 22 years' experience with large modern packer. Supervisory background in both engineering and accounting. Capable of establishing both an incentive system and a cost system. References furnished on request. W-46, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, ILL.

SALESMANAGER and SUPERINTENDENT: 25 years' experience: slaughtering, cutting, boning, processing, prepackaging, heavy experience in sales, costs and yields. W-65, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, ILL.

POSITION WANTED

PLANT SUPERVISOR: Practical man, experienced in beef, hog and sheep kill. All around casing man, 23 years' experience. Willing to go anywhere. W-53, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, ILL.

MANAGER or SUPERINTENDENT: Can furnish excellent references regarding qualifications, ability and character. W-63, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, ILL.

HELP WANTED

EQUIPMENT SALESMAN

Leading meat packinghouse equipment manufacturer has opening for high caliber sales representative in Southern California, Arizona, New Mexico territory. Knowledge of slaughtering, rendering, and meat processing procedures is essential. We prefer a man with mechanical aptitude or experience. All replies confidential. W-62, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, ILL.

PACKINGHOUSE MANAGER

For progressive smaller plant killing cattle, hogs, sheep. Sausage department. Located in bustling, prosperous city with finest climate in southwest. We want an energetic man to take full charge and build business on basis of salary plus percentage of profits. Limited competition, good opportunity for growth, ample operating capital. Must have references and be bondable. All letters confidential. Send full details to W-67, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, ILL.

SPECIALISTS

Industrial Engineers and Managers needed for our rapidly expanding service. Only top caliber men with outstanding records in the meat industry will be considered.

LEE B. REIFEL & ASSOCIATES
216 Bank of Wood County Bldg.
Bowling Green, Ohio

HELP WANTED

SALESMAN: To sell our new flour for loaves. Sell this item only along with your other line, spices, casings or whatever you sell to sausage factories. If your company will permit you to sell this new outstanding loaf flour you can easily add considerably to your earnings. Our new flour for baked loaves is sensational. "Repeats" come in from first sale. Liberal commission. Write to RALPH ETTLINGER & SONS, 347 N. Loomis St., Chicago 7, ILL.

INTERESTED IN TOP MAN TO OPERATE BEEF FABRICATING OPERATION IN MID-SOUTH STATE AGE AND EXPERIENCE. W-57, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, ILL.

BEEF SALESMAN: Capable of taking care of house customers. Must be experienced. Apply to THE FULTON MEAT COMPANY, 921-23 Fulton Market, Chicago 7, ILL.

BEEF MAN: For midwest wholesale operation. Must know costs and yields for primal and fabricated cuts. State qualifications, age and expected salary. W-68, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, ILL.

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Tenderloins 50# boxes CC
Sirloin Strips 50# boxes CC
Beef-eye rounds 50# boxes CC
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Broilers: D&D Grade B GI
Broilers: Legs & Thighs—Jointed 50# boxes
Dried Mortadella—50# boxes
Dried Farmers' Sausage—50# boxes

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